

SUNDAY EDITION

Evening Herald

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Hospital

Longwood Officials Approve Total \$30 Million Medical Facility

The way was cleared by the Longwood City Commission Friday afternoon for Hospital Corp. of America (HCA) to begin construction of its \$30 million medical complex in January.

The commission after intense discussion and after receiving a letter of commitments from HCA voted to grant a conditional use to permit construction of a psychiatric hospital with the proposed acute care facility on the same site on the west side of the city.

The site is a 26-acre tract north of State Road 434 and west of State Road 427.

HCA's vice president of design and construction, James H. Henry, in a letter to the city committed to building the two hospitals simultaneously with construction to begin in January and to be completed a year thereafter.

Longwood officials earlier expressed fears that approval of the psychiatric hospital would mean a delay in the construction of the medical-surgical hospital. They asked for a commitment from HCA that the acute care hospital also would be built. This brought about the letter from Henry.

After City Attorney Marvin Rooks warned the commission it was going beyond its authority to demand that the medical-surgical hospital and the psychiatric facility bear the same name, the conditional use was unanimously



Longwood Commissioner J. Russell Grant, (left), Steven Uskert, (center), and City Attorney Marvin Rooks look on.

approved. An excited Mayor June Lormann told HCA's head of development, James Trivitt, when the meeting ended, "Good luck to you. You've got your hospital!" Trivitt said the thinking at HCA

currently is to name the psychiatric unit, West Lake Hospital, to name the medical facility South Seminole Hospital and the entire complex, South Seminole Medical Center.

The acute care hospital is to have 100

beds while the psychiatric facility has 80 beds. Trivitt said a heated and air-conditioned covered walkway will join the two hospitals. He added that an office building will also be built on the site in the future.

Commissioners Steve Uskert and Timothy O'Leary tried throughout the hour-long meeting to get a commitment from Trivitt concerning the facility's name.

Trivitt said consideration of giving the city the right to name the facility would be given if the commission insisted this was a condition of granting the permit.

To these two commissioners' concerns about the architectural design of the hospitals, Trivitt said both would have the same design and be painted a "lighter color."

Trivitt said while the intent is to build the two hospitals at the same time, HCA would like to be allowed to occupy each hospital as soon as construction is completed.

Discussion of the facility's name occupied most of the time during the hour-long meeting.

Trivitt said from an operating point of view it would be helpful to HCA to have separate names for the facilities.

"If it is common practice for the commission to name a hospital, make it part of the conditional use," Trivitt said.

Rooks advised the commission that HCA could not enter into any agreement that binds absolutely. "They have gone as far as they can with commitments," he said.

The attorney said in considering a conditional use for the property, the

commission had the right to question traffic patterns, site plan, the type of facility and its compatibility with the neighborhood.

"But when you try to control the name, that's a bit far-fetched," he said.

Uskert responded the commission has the right to put conditions on granting a conditional use.

As discussion continued on the point, Trivitt reminded that project delays by the city is costing HCA money. "We have tried to do the best we can," he said, noting the facilities will employ 400 persons.

"We look to come in to the city and be a respected citizen and we don't want our reputation tarnished by a name," Trivitt said.

Commissioner Chick Pappas told his colleagues that HCA is "not going to put a piece of junk on their property."

Grant noted he will be filing a conflict of interest on his vote for the project.

"In 1970 I bought 50 shares of HCA stock. Now I have 229 shares. Last year, I got \$90.67 in dividends from the stock. That's one-quarter of 1 percent of what I made last year," Grant said.

After the vote, Mrs. Lormann told Trivitt to go and build a beautiful hospital.

Trivitt said he has completed his part of the work with Longwood and another HCA official will be taking over the project from this point.

—By DONNA ESTES

Stanley Venturini

He Stands Tall To All

By KAY BARTHOLOMEW
Special To The Herald

Stanley Venturini is one of the "so called" little people in this world. Yet, he stands tall to all who come his way.

A storeroom clerk at Central Florida Regional Hospital, Venturini brightens the day for everyone as he makes his rounds wearing an engaging smile, singing a cheerful song and giving an encouraging word here and there.

This man's creed is simply loving people. Friday afternoon this popular man was selected by his peers to receive the 1982 Dr. Frist Humanitarian Award, an honor which reflects the compassionate and caring spirit of Dr. Frist Sr., one of the three founders of Hospital Corporation of America.

The new Sanford hospital is an affiliate of HCA and is one of more than 350 hospitals in the nation and overseas which selects a Dr. Frist candidate each year. Each receives a \$250 check and a plaque.

Venturini now will compete on a division level (there are over 30 HCA hospitals in Florida). If chosen in the division, he will



Stanley Venturini, (center) a storeroom clerk at Central Florida Regional Hospital, with his wife at compete nationally.

A nominee must be a person with a most positive effect on patients, visitors and employees. Among other criteria, the employee must have demonstrated unusual concern for the welfare and happiness of patients and have performed extraordinary acts of kindness.

his side, receives the hospital's 1982 Dr. Frist Humanitarian Award from James Tesar, hos-

pital administrator. Venturini also received a check for \$250 and a plaque.

employees as the hospital's Santa, he had tears in his eyes as he exclaimed, "They loved the attention." The next day a note of thanks arrived, revealing a very humble spirit, for he considered it a privilege to have the opportunity to make the patients

Herald Photo by Tom Vincent

See VENTURINI Page 10A

IDEA Helping Foreign Kids To Blend In

By MICHAEL BEHA
Herald Staff Writer

As immigrants from the Far East, the Caribbean and other places have come to Central Florida in increasingly large numbers, so has the need for special educational services for them.

One of the places they can turn for help is to Seminole County School District, where a special program exists to assimilate foreign students into the community.

Kathie Schweizer, foreign student registrar, said the program uses individualized instruction from teachers and volunteers to help foreign students become proficient in English.

The program has helped 400 foreign students from 34 countries over the past two years, Assistant School Superintendent Dan Dagg said. In 1980, the first year the county had an organized program, 149 students went through the English for Speakers of a Foreign Language program.

Last year, the program had 241 participants, Dagg said. Fifty-seven students have signed up for the program so far this year, Miss Schweizer said.

But the county has not always had the organized program it now operates. Seminole County was cited by the state Equal Employment Opportunity Commission in 1979 for not having a program.

Miss Schweizer, who has been with the program since it started in 1980, said the county had volunteers helping foreign students but no organized program existed.

The Individualized Development English Activities program operates in the elementary and middle schools. The IDEA program utilizes volunteers who help with oral language programs, picture cards and other activities. This year, the program will incorporate written English as well.

At the high schools, two teachers have rotated to provide English training to foreign students. Volunteers provide individualized instruction for the students, who are grouped according to their proficiency.

The students are tested before they enter the program to determine how proficient they are in English, Miss Schweizer said. They join the program at that level and work until they become proficient enough to join regular classes, she said.

The program is designed to allow a foreign student two years before he must be mainstreamed into the regular student population. "But so far we haven't had any who have needed the entire two years."

Students are tested again when they leave the program, Miss Schweizer said. "We've seen tremendous progress. Many have become almost bilingual."

Because of the continued influx of foreign students into the southern part of the county, a third teacher has been added to the program this year. The southeast portion of the county is currently experiencing the biggest increase in the number of foreign students, Dagg said.

Last year, Longwood Elementary School, Sterling Park Elementary School in Casselberry and Lake Brantley High School had the largest foreign student populations, Miss Schweizer said.

The majority of the students are Spanish, Miss Schweizer said. Sixty-five percent of the foreign students are immigrants from Haiti, Cuba and Puerto Rico.

"My observation is that the greatest number came from Puerto Rico," Dagg said. "They came for the educational opportunities and the political climate."

Another large bloc of students comes from Vietnam and Cambodia, he said.



The greens of Mayfair County Club are full of golfers these days. Since Jack Daniels took over ownership of the Mayfair, the course has been transformed from an eyesore to a player's delight. Daniels has owned the club for a year and four months. One look at the course signifies the progress Daniels and his employees have made. See today's Sports Section for a glimpse.

Referendum Oct. 5

Who'll Vote On Library Issue?

By DONNA ESTES
Herald Staff Writer

Second primary elections in Seminole County are notorious for their low voter interest and low voter turnout even when a hot contest is on the ballot.

Yet, the Seminole County Commission reaffirmed its decision early this past week to hold a referendum on a \$7 million bond issue for library expansion on Oct. 5. Vigorous arguments from Commissioner Robert G. "Bud" Feather that a low voter turnout could be expected were rejected by his four colleagues.

Election Supervisor Camilla Bruce is also concerned that no issue or contest except the library referendum may be on the Oct. 5 ballot.

The commission's unanimous decision several weeks ago was to hold the referendum Oct. 5.

Feather, after giving the matter further thought, asked his colleagues last week to change the referendum to Nov. 2 general election. With Commissioner Bill Kirchhoff absent, the vote was tied. Commissioner Barbara Christensen joined with Feather

Analysis

seeking a vote at general election time while commissioners Sandra Glenn and Bob Sturm were opposed.

Near 11 Tuesday night with only an Evening Herald reporter and a representative of the Seminole County League of Women Voters present, Feather's motion for reconsideration died for lack of a second.

The second primary election in 1974 was a good example of voter turnout at such times. Only 19.1 percent of the voters went to the polls.

It was an off-election year — candidates for president were not on the ballot — and there were no hot contests to entice voter turnout.

In 1978 it was an off-election year, but the contests were exciting. There were runoffs for governor, fifth district congressman, secretary of state, attorney general and state senator. And the turnout was 32.9 percent of the voters, certainly still not anything to write home about.

Turnouts at the general election those

years were somewhat higher. In 1974 the turnout was 59.2 percent. In 1978 it was 69.4 percent.

And that was the basis of Feather's argument. There would be much higher voter participation at the general election Nov. 2 and thus would be a better time to get a vote of the people on whether they wanted the county's library facilities expanded and whether they were willing to pay more taxes for the expense.

In the second primary this year, if no issue of statewide significance is on the Oct. 5 ballot, an even worse turnout can be expected than 1974's 19 percent.

And there may well be no other contests at all on the Oct. 5 ballot.

Political prognosticators are predicting that Gov. Bob Graham will win the first primary for the Democratic nomination despite his two little-known opponents. And pundits are saying the major Republican race, that for the GOP nomination for U.S. Senator, also may be won in the first primary. Front runner for the nomination is state Sen. Van B. Poole

See 'EW, Page 10A

TODAY

Around The Clock	4A	Horoscope	6B
Bridge	6B	Hospital	2A
Business	6A	Nation	2A
Calendar	2A	Opinion	5A
Classified Ads	8-9B	People	1-3B
Comics	6B	Religion	5B
Crossword	6B	Sports	7-9A
Dear Abby	3B	Television	7B
Deaths	10A	Weather	2A

Evening Herald's 2nd Annual Heritage Cookbook Inside Today

NATION IN BRIEF

Have Any \$100 Bills? IRS Looking For You

LOS ANGELES (UPI) A series of steps designed to crack down on tax cheats, including a proposed recall of all \$100 bills, has been drafted by Internal Revenue Service Commissioner Rosco Egger.

The \$100 bill call-in, which could be extended to \$50 bills, would be aimed at tax evaders, drug traffickers, illegal gamblers and corrupt politicians who use the bills to hoard cash, the Los Angeles Times reported today.

Such people "need a highly liquid, anonymous form of wealth, something that can be secreted in an ordinary envelope or stuffed in a suitcase," Egger said, in a list of possible actions sent to Treasury Secretary Donald Regan last Sept. 28.

Reagans Attend Service

PHOENIX, Ariz. (UPI) — President Reagan flew across the nation to join his grieving wife, Nancy, at the graveside of her father, Dr. Loyal Davis, for a 30-minute service.

Mrs. Reagan, who was at her father's bedside when he died, threw her arms around her husband's neck and hugged him tightly in an emotional greeting when Reagan arrived at the Davis home Friday in blistering 105-degree heat.

More than 100 people attended the services for the famed neurosurgeon, who died of heart failure Thursday at the age of 86. At the family's request, tight security kept the public away.

Social Security Short

WASHINGTON (UPI) — The Social Security system requires either an additional \$14 billion in revenue or more benefit cuts if it's to retain a bare bones reserve by 1985, the head of the Congressional Budget Office says.

Alice Rivlin told the National Commission on Social Security Reform the \$14 billion figure was based on keeping 12 percent of the year's outlays in Social Security's trust funds, which experts agree is barely adequate.

Maintaining a more credible 15 percent reserve through 1985 would cost perhaps \$20 billion or \$25 billion, according to informal calculations.

Alan Greenspan, commission chairman, said he thinks Social Security will need funds "a good deal larger" than the \$14 billion Mrs. Rivlin recommended.

Exclude Jane, Peter Fonda

LOS ANGELES (UPI) — Henry Fonda excluded his well-to-do acting children Jane and Peter from his will and left his entire estate to his wife Shirlee and adopted daughter Amy, the document shows.

Fonda said he omitted his two oldest children "solely because in my opinion they are financially independent," the document, opened Friday, stated. The legendary actor said his decision "is not in any sense a measure of my deep affection for them."

Fonda once had been estranged from both Jane and Peter, but they had reconciled some years before the will was written in January 1981. The family maintained a close relationship in the months preceding Fonda's death from heart disease Aug. 12 at age 77.

"I love my children very much," he said in an interview last year. "I'm grateful and happy for my children and grandchildren."

The three-page will, plus a two-page codicil added in July 1981, bequeathed \$200,000 to Fonda's adopted daughter, Amy Fonda Fishman, and the balance of the estate to his widow.

WEATHER

NATIONAL REPORT: A freak 80-mph wind, called a "micro-burst," blasted an airport near Denver, damaging at least 15 planes and 10 hangars and flipping a fuel tanker. Damage was estimated at \$3 million. Intense thunderstorms dumped more than 3 inches of rain on parts of Nebraska as storms rumbled east through the Midwest. Henderson, Neb., reported up to 3 1/2 inches of rain Friday night. The severe storms whipped the Denver area. As much as 4 inches of rain soaked Sedalia, Colo., in just 45 minutes and Elk Creek in Larimer County spilled for its banks. Tower employees said rain was so intense they were unable to view the damage until skies cleared.

AREA READINGS (9 a.m.): temperature: 76; overnight low: 74; Friday high: 92; barometric pressure: 30.14 and rising; relative humidity: 81 percent; winds: from Southwest at 5 mph; rain: 1.11 inches, Sunrise 6:58 a.m., Sunset 7:59.

SUNDAY TIDES: DAYTONA BEACH: highs, 11:28 a.m., 11:52 p.m.; lows, 5:02 a.m., 5:24 p.m.; **PORT CANAVERAL:** highs, 11:20 a.m., 11:44 p.m.; lows, 4:53 a.m., 5:15 p.m.; **BAYPORT:** highs, 4:16 a.m., 4:24 p.m.; lows, 10:25 a.m., 10:54 p.m.

BOATING FORECAST: St. Augustine to Jupiter Inlet, Out 50 Miles: Wind variable mostly southerly 10 knots or less becoming southwest or west over north portion tonight through Sunday. Seas 3 feet or less. Wind and seas 3 feet or less. Wind and seas higher near widely scattered thunderstorms.

AREA FORECAST: Partly cloudy today with a 50 percent chance of afternoon thunderstorms. Highs in the low 90s. Wind southerly 10 mph or less. Partly cloudy tonight with a 20 percent chance of evening thunderstorms. Lows in low to mid 70s. Variable light wind. Partly cloudy Sunday with a 50 percent chance of afternoon thunderstorms. Highs around 90.

HOSPITAL NOTES

Central Florida Regional Hospital	DISCHARGES
Aug. 20 ADMISSIONS	Sanford: Bessie J. Burkhead, Thomas J. Jonas, Irene M. Miller
Sanford:	Joy M. Chambers, Apopka
Fitzroy McCarthy	Reba H. Austin, Deltona
Nancy C. Stanley	Ruth A. Coleman, Deltona
William J. Mares, DeBary	Joseph T. Klein, Orange City
Joseph Rmarucella, Deltona	Jennie K. Pauling, Orange City
August C. Smith, Deltona	Edward R. Senet Jr., Orange City
Baby Boy Lester, Geneva	Carmen M. Burkett, Oviedo

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Lake Mary Refuses To Take Over Operation Of Cemetery

By DONNA ESTES
Herald Staff Writer

The city of Lake Mary will not take over responsibility for the 88-year-old Lake Mary Cemetery.

By a narrow 3-2 vote Thursday night, the City Council turned down a request from the Lake Mary Cemetery Association to assume responsibility for the two-acre tract where many of the community's pioneer families are buried.

Councilman Gene McDonald led the opposition, saying, "If we get in the business of running a cemetery, we'll be doing a job we are not here to do. We'll be taking away from running the city's business. It's the wrong thing to do."

Even though the Cemetery Association

promised to turn over about \$16,000 it has in an interest bearing account along with title to the property, McDonald estimated the maintenance would cost the city \$1,635 annually.

He said erosion of the capital for the maintenance would mean that eventually the maintenance costs would become a city responsibility.

"The city is not in the business of running a cemetery," he said, "and that money could run out."

Councilman Richard Fess said the maintenance of the cemetery could become a nightmare. It would take too many man hours and cost too much money, he said.

He attempted to inject City Attorney Robert Petree into the matter as a liaison between the

Cemetery Association and Oaklawn Memorial Park Cemetery. Oaklawn officials have offered to take over maintenance of the Lake Mary Cemetery and accept the \$16,000.

Petree declined, saying it would not be ethical for the city attorney to become involved in a private business affair.

And Al Sjoblom, representing the association said, "Mr. (Homer) Gleason wants the cemetery for Lake Mary. If the city cannot do it (take it over), we of the association will run it ourselves." Gleason, a member of the association, has been maintaining the cemetery.

Councilman Kenneth King joined with McDonald and Fess in turning thumbs down on the request. They were opposed by Councilmen Ray Fox and Vic Olivera.

Mayor Walter Sorenson, who votes only in the event of a tie, said he saw nothing wrong with the city maintaining a cemetery.

Fox pointed out that with only 12 lots remaining to be sold in the cemetery, the city could hardly be accused of competing with private enterprise. He added that with the amount of money in the fund, the city could easily provide the necessary maintenance.

Fox said he sees no additional liability to the city by taking over the cemetery. "And I question whether it will raise our insurance premiums one iota. It's neither a high usage nor high risk area," he said.

The Lake Mary Cemetery is located east of the railroad tracks at Palmetto Avenue and Lake Mary Road.

Getting Richer; To Lose Some Federal Funds

Lake Mary stands to lose some \$6,256 in federal revenue sharing funds in the 1982-83 fiscal year because the per capita income of its residents has gone up.

City Treasurer Madeleine Minns told the Lake Mary City Council Thursday night the federal government notified the city it will receive \$13,152 rather than the \$19,408 expected from that source.

The government said census information shows Lake Mary's per capita income has gone up substantially, making Lake Mary the fourth ranking city in Seminole County where citizen income is concerned. Per capita income is one way revenue sharing fund allocations are based.

Lake Mary ranks behind Altamonte Springs,

Winter Springs and Oviedo residents in income and above Casselberry, Longwood and Sanford residents, the government report said. Thus, the federal revenue sharing funds for the new year have been cut.

"That flat doesn't wash," responded Councilman Ray Fox.

And Mrs. Minns said the city has the right to appeal the federal decision and its reasoning. She said she is gathering information on the numbers of Lake Mary citizens on welfare, the number receiving unemployment benefits and the number of city children on the free school lunch program to refute the government's statistics.

In the meantime, the council must reduce

anticipated revenue from the federal sharing plan in the new proposed budget.

In other business, the council on Fox's recommendation, decided to try to temporary "fix" to stop further buildup of a sandbar in the middle of Crystal Lake.

City Manager Phil Kulbes said a narrow drainage culvert is directing sand along with a heavy volume of rain water into the lake. This created the sandbar, Kulbes said.

To remedy the situation City Engineer Paul Porter has recommended a large swale with a concrete structure be built at the edge of the lake to divert the sand. The cost is estimated at \$2,500.

Fox suggested instead the culvert be "locked up" to divert the flow of water to a

drainage ditch on Sixth Street. He said the drainage water runs swiftly through the narrow culvert, causing increased velocity of water which pushes sand in its wake.

Fox's solution would cost \$50 to \$60. "Let's watch it during a heavy rain and see how it does," Fox said of his solution. His colleagues agreed.

The council agreed to hold a joint meeting with the city's charter revision committee on Sept. 2 after the regular business is concluded.

Councilman Gene McDonald said he assured the Charter Revision Committee, that their proposed revision charter will go on the ballot in December for a citizen vote without change.

— DONNA ESTES

Postpones Action On Com-Bank Annexation

The ComBank-Lake Mary property on Lake Mary Boulevard was supposed to be annexed to the city of Lake Mary Thursday night.

But a hitch developed and action on the matter was tabled.

The majority of the Lake Mary Council, as a condition of annexation, asked that ComBank sign an agreement to remove its sign from the 104-foot setback in front of its property in case that land is ever required by a governmental body for road widening purposes. The proposed agreement also requires the owner to seek from the city a sign permit which must be renewed every two years.

When Flagship Bank annexed its property to the city nearly years ago, the owners signed an identical agreement.

ComBank attorney Marvin Rooks, noting that the bank petitioned for annexation, asked for a copy of the agreement for his clients.

Rooks said if the bank comes into the city, the sign would be "grandfathered in." When the bank was built in county territory, the county apparently did not have a similar setback requirement.

About six years ago, the city adopted an ordinance forbidding the construction of permanent structures within 104 feet of the boulevard's centerline.

The purpose of the regulation was to keep the setback on each side of the road clear so the road could be widened some time in the future.

City Attorney Robert Petree reminded

councilmen that other reasons the setback rule was adopted were to preserve the community's esthetic appearance and to avoid safety hazards from blinking lights and multiple access, and to prevent the city from becoming a concrete commercial jungle.

The city is currently being sued by several Lake Mary Boulevard property owners challenging the legality of the law and contending the city is unlawfully denying them the use of their land.

In other business, the council accepted the report from Kelton and Associates of Deland on double taxation in Seminole County.

The council also authorized Mayor Walter Sorenson to negotiate on the city's behalf on a seven-city committee on the issue.

A meeting with county officials to discuss the report was also requested.

The council also adopted a resolution to the state Public Service Commission objecting to Florida Power Corp.'s request for a rate increase.

The council unanimously turned down a proposed agreement with International Systems Inc., an Atlanta-based firm which had offered to search for private and federal grants for the city for an annual fee of \$21,000.

An ordinance was adopted requiring developers to get city approval before removing or destroying large trees on their properties. The ordinance, sponsored by Councilman Ken King, was unanimously approved.

— DONNA ESTES

Vandals Break Into School, Landfill

By TENI YARBOROUGH
Herald Staff Writer

Disgruntled with the cost of dumping fees at a Geneva landfill, someone ripped apart the entrance gate causing about \$200 damage while merrymakers caused about \$150 damage to the county environmental study center.

William C. Pettus, county supervisor of refuse disposal, told sheriff's deputies he discovered the landfill vandalism at about 7:30 a.m. Friday. He said the gate had been torn apart and that the culprits had written "47 a load is too much," as well as unfavorable remarks about the County Commission in the dirt, deputies said.

Meanwhile, a county school teacher told deputies someone broke into the Seminole County Environmental Study Center, at County Road 419 near Soldier Creek, between 3:30 p.m. Thursday and 7:30 a.m. Friday.

Deputies said the vandals apparently had a party at the center, adding that trash was strewn about the center, a table was overturned, a window was broken and a small fire had been started in the mulch between tables. About \$150 damage was reported, deputies said.

PLANTS PILFERED

About \$40 worth of plants were stolen from the front yard of a Fern Park man's home between 6 p.m. Tuesday and 7:30 a.m. Wednesday. The home is the residence of Don G. Martin, 24, of 184 Jaffa Drive, deputies said.

TOOLS TAKEN

About \$350 worth of tools were stolen from the open-air garage of a Sanford man's home between 6 p.m. Tuesday and 2:10 p.m. Wednesday.

James A. Mason, 31, of 3524 S. Sipes Ave., reported the theft of his tools to police.

LAWNMOWERS LIFTED

Lawnmowers were stolen from two Seminole County residents' homes, deputies said.

Esther M. Locke, 64, of 741 Upsala Road, Sanford, told deputies she discovered her rider lawnmower missing from her open-air garage at about 12:44 p.m. Wednesday.

Debbie G. Dahloos, 32, of 214 Duncan Trail, Longwood, told deputies her lawnmower, valued at about \$250, was stolen from her home between 7 p.m. Saturday and 1:29 p.m. Wednesday.

CULPRITS HIT CASSELBERRY OFFICE

Thieves broke into a Casselberry supply store between 5:15 p.m. Tuesday and 6:45 a.m. Wednesday, stealing about \$700 worth of property.

Deputies said the culprits entered the Gulfside Supply office at 451 Plumosa St., through a door and stole several calculators, printers, stamps, a typewriter and a wastepaper basket.

Action Reports

★ Fires

★ Courts

★ Police

BOYS FORCED HIM TO STEAL

An 8-year-old Sanford boy, caught stealing meat from a Sanford grocery store, told police that he was robbed by several boys carrying knives and an ice pick and ordered to steal food for them or face injury.

Police said they were called to the Park and Shop store at Fourth Street and Sanford Avenue at about 1:20 p.m. Wednesday after a store employee noticed a boy placing meat from the counter into his pants and attempting to leave the store with the goods.

The boy explained to police he had been sent to the store by his grandmother and had been given \$5 to purchase an item for her. When he arrived at the store, several boys armed with knives and an ice pick stole his \$5 and ordered him to go into the store and steal meat for them, threatening to injure him if he refused, police said. By the time police arrived, the robbers had fled.

DUI ARREST

Brian Joseph Walsh, 19, of 1830 Shoshonee Trail, Casselberry, was arrested at 10:20 p.m. Thursday and charged with driving under the influence of alcohol after witnesses said Walsh's vehicle crashed into a fire hydrant and utility pole near a lounge parking lot.

When Altamonte Springs police arrived at the Night Train Lounge, 684 E. Altamonte Drive, they observed a vehicle resting atop a fire hydrant and leaning against a utility pole, police said. Police said a man, whom they identified as Walsh, was seated in the driver's seat of the vehicle when they arrived.

According to police, Walsh had been involved in a disturbance at the lounge earlier that evening and had been instructed by police to leave the bar but not to drive because police believed he had been drinking. Police said at that time Walsh left the bar, entered his vehicle and sat in the car.

Witnesses told police they saw the driver of the vehicle attempting to leave the lounge parking lot by cutting across the lawn. However, the car crashed into the hydrant and pole, police said.

Bond for Walsh was set at \$500.

Schools Set Orientations, Pass Out Schedules

Several Seminole County Schools will hold orientations and dispense class schedules to students this week.

At Lyman High School, Longwood, orientation for freshmen and other new students will be held Tuesday at 1:30 p.m. in the school auditorium. Schedules for those students will be passed out afterwards.

Other Lyman students may pick up their schedules Wednesday, Thursday and Friday from 8 a.m. to 5 p.m.

Oviedo High School will hold orientation at 7 p.m. Tuesday for ninth grade students from Jackson Heights and St. Luke's schools. Ninth graders from South Seminole middle schools and transfers

will have orientation Wednesday at 7 p.m.

Students at Lake Howell High School in Maitland will be able to pick up class schedules Thursday and Friday at the school. Orientation for freshmen and new students will be held Friday at 8 a.m.

Registration for new students will be held from 2 a.m. to 3 p.m. every day this week at Southside Elementary School in Sanford.

Woodlands Elementary School in Longwood will post class listings all day Thursday and Friday.

Lakeview Middle School in Sanford will hold an open house for students to pick up their schedules and meet teachers

between 9 a.m. and noon Thursday.

There will be a substitute teachers meeting Wednesday at 10 a.m. in the school library for anyone interested in substituting.

A work session for teachers is also scheduled.

Dr. Pa'sy R. Agee, Bureau Chief of Vocational Programs and Staff Development, for the state Department of Education will be the guest speaker at the Teacher Development Session during Seminole County Schools' pre-school activities.

Dr. Agee will speak in the cafeteria of Lake Mary High School Wednesday between 8 and noon. Dr. Agee will speak on the Future of Vocational Programs.

FELT, PLYWOOD PILFERED

About \$750 worth of building materials were stolen from a Winter Springs construction site between 5 p.m. Wednesday and 8:03 a.m. Thursday.

Jeff Johns, supervisor of the construction effort at 840 Huckleberry Lane, Winter Springs, for H. Miller and Sons, and Altamonte Springs-based company, said the thieves stole 75 sheets of plywood and 15 pounds of felt.

SANFORD FIRE CALLS

The Sanford Fire Department responded to the following fire calls:

Wednesday
— 12:04 p.m., 1719 Sanford Ave., rescue.

Thursday

— 3:46 p.m., 2544 S. French Ave., automobile accident, injuries reported.

— 11:17 p.m., 1200 W. 12th St., man down.

SANFORD TRAFFIC ACCIDENTS

The Sanford Police Department reported the following traffic accidents:

— Clarence Rollins, 59, of Merritt Island, Fla., was charged with careless driving following an accident at 4:38 p.m. Wednesday at State Road 46 and Park Ave. The accident occurred when Rollins' 1980 Ford collided with a 1973 Ford driven by Ella Harper Walton, 34, of 107 Hughes Ave., Sanford, police reported. No injuries were reported but about \$150 damage was caused to Ms. Walton's vehicle.

— William E. Welch, 23, of Orange City was charged with careless driving after he reportedly drove his 1977 Ford pickup truck into a Sanford convenience store building at 10:39 a.m. Thursday.

Police said about \$2,500 worth of damage was caused to Welch's truck while no damage was reported to the L.I. Champ convenience store along Mellonville Avenue. No injuries were reported.

— Michael Dean Jr., 36, of 1406 W. 11th St., Sanford, was charged with improper backing following an accident involving his 1973 Mercury and a 1979 Chevrolet driven by Tommy Mills, 17, of 108 Academy Ave., Sanford, at 5:32 p.m. Thursday at Joe's Pool Hall parking lot, W. 13th St.

Minor damage was incurred by both vehicles. No injuries reported.

CALENDAR

SUNDAY, AUGUST 22

Sanford Big Book AA, 7 p.m., Florida Power and Light building, Myrtle Avenue. Open discussion.

Seminole Halfway House AA, 5 p.m., off Highway 17-92 on Lake Minnie Road, Sanford. Open.

Rebos and Live Oak AA, 10:30 a.m., open discussion; 8:30 p.m., open, 220 Live Oak Center, Casselberry.

TUESDAY, AUGUST 24

Seminole AA, 8 p.m., open discussion, 591 Lake Minnie Drive, (Crossroads), Sanford.

Winter Springs Sertoma, 7:30 a.m., Big Cypress. Longwood Rotary Club, 7:30 a.m., Longwood Village Inn.

Sanford Lions Club, noon, Holiday Inn on Lake Monroe.

Longwood Sertoma, noon, Sundance, State Road 436. Seminole Al-Anon, noon, Altamonte Community Church, 436 at Hermits Trail, Altamonte Springs.

Sanford Duplicate Bridge Club, 1:30 p.m., Sanford Chamber of Commerce building.

Daybreakers Toastmasters, 7:15 a.m., Sanford House Restaurant, 109 N. Oak Ave., Sanford.



Kindergarten Admissions Test Sparks Parental Furor

By MICEAL BEHA
Herald Staff Writer

A Fern Park woman is trying to rally Seminole County parents to protest what she calls unfair testing for early kindergarten admission.

Joan Gendreau said she wants to form a Parents Against Testing group similar to the one which has been complaining about early admission testing in Orange County. The Orange County group has about 60 members. Mrs. Gendreau, whose son Christian will be five years old in December, said she is "trying to gather the names of other mothers who oppose the testing."

The tests were instituted by the state this

year in conjunction with a law mandating kindergarten attendance prior to enrollment in elementary school. The law sets Oct. 1 as the cut-off date for admission to kindergarten. Children who have their fifth birthday after that date must take the test to qualify for admission.

Mrs. Gendreau and a Casselberry mother, Susan Scannapieco, said they feel the test is too difficult for 5-year-olds.

"My daughter is ready for school," Mrs. Scannapieco said of her daughter Jennifer who will be five on Nov. 28. "If they're going to test them, at least give them a chance."

Mrs. Gendreau claims the test, which is 20 pages long and takes more than two hours to

complete, is "intimidating to the child."

Mrs. Gendreau said Christian who took the test at English Estates Elementary School in Fern Park, failed the test after the person administering the test would not answer his questions.

Mrs. Scannapieco said her daughter took four parts of the five-part test before the teacher said Jennifer didn't qualify.

"She was there for two hours," Mrs. Scannapieco said. "I was rather proud of that."

Mrs. Scannapieco said she had considered not letting Jennifer take the test after she discussed the exam with the principal at Sterling Park Elementary School.

"He told me most of the kindergarteners taking the test have failed. But he said as long as I had signed up I might as well bring Jennifer in."

Three other children who took the test with Jennifer Wednesday at Sterling Park failed the test, Mrs. Scannapieco said.

Mrs. Gendreau said not qualifying for kindergarten has been a severe blow to Christian. "He's been in pre-school for the past two years. He can count so far past 100 that I have to tell him to stop and he knows all of his alphabet."

She said that Christian needs the challenge of kindergarten to help in some personal problems; Christian has a benign tumor in his

cheek which has produced some hearing and speech defects, his mother said.

Doctors at Florida Southern University and the University of Florida suggested pushing the child to help him overcome his handicaps, Mrs. Gendreau said.

"They said he should get involved in the real world more," she said.

Her only option now is private kindergarten, Mrs. Gendreau said.

Mary Groome, director of elementary education in Seminole County, said she has not received a lot of parental protests about the tests.

FLORIDA IN BRIEF

State To Continue

Tests On Pesticide Tumik

GAINESVILLE (UPI) — The state will continue testing the impact of the pesticide Tumik, but so far is making no move to ban its use in the state's citrus groves.

"Whatever the findings we will continue to monitor fruit juice in labs," Agricultural Commissioner Doyle Conner said Friday. "If we have a problem we will deal with them judicially and forthrightly in the public interest."

Conner made his remarks at a meeting of a blue-ribbon panel he had appointed to investigate the controversial pesticide.

The committee voted to continue studying the pesticide without announcing any conclusive findings after hearing from more than 40 scientists.

'Beauty' Found Innocent

MIAMI (UPI) — A former Miss Black America who says she knew nothing about nearly a half-pound of cocaine hidden in a picture frame she brought into the country, has been found innocent of smuggling by a federal court jury.

With some signs of dissent, the jury brought in the innocent verdict for Sharon Wright Friday after four hours of deliberation.

The freelance model who was named Miss Black America for 1980 was charged with two counts — importation and possession of cocaine with intent to distribute.

WORLD IN BRIEF

Palestinians In Port Preparing To Leave

United Press International
Amid tears, joy and chaos on the dock the first Palestinian guerrillas to leave Beirut today received a heroes' sendoff from thousands of people who poured through the streets of the capital firing guns and chanting.

Some 400 men with Jordanian passports rode jubilantly on trucks through Beirut's devastated downtown area as fellow guerrillas fired round after round of rifle fire into the air and women wept as their husbands and loved ones were taken away.

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Jim Beam Ky. Brb.	LTR.	6.29
Seagram's V.O. CANADIAN	LTR.	9.69
Grant's Scotch 8 YR.	LTR.	8.99
Gordon's Vodka	59.2 OZ.	9.99
Gin or Vodka Five Flags	59.2 OZ.	7.59
Jack Daniels Black	59.2 OZ.	19.95
Seagram's 7	59.2 OZ.	11.99
Ron Rico Rum WHITE	59.2 OZ.	10.79
Blatz	12 oz. N.E. Bott. 6 pk.	1.59
Black Label	12 oz. N.E. Bott. 6 pk.	1.69
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ABC	3 LTR.	4.99
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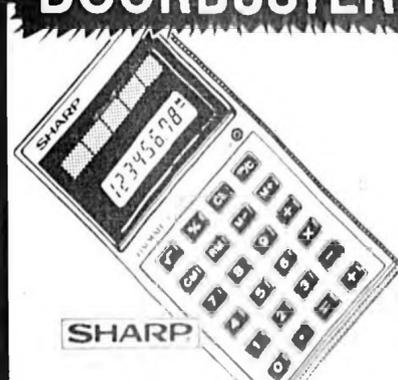
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Shop Orlando and Sanford daily 9:30-9:30, Sun. 12-6.
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H7R-14	57.97	47.97	2.49
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Evening Herald

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Dodging The Deficits

President Reagan has delivered on at least a part of his proposed "revolution." He has persuaded Congress to cut tax rates and he has succeeded in reducing the rate of increase in federal spending.

But the broader promises of the Reagan revolution — a net decline in the tax burden, a limit on federal spending as a percentage of gross national product, and, above all, robust growth in the economy — have yet to be realized.

In part, the blame for these unfulfilled expectations lies with a recession whose seeds were planted long before Mr. Reagan arrived at the White House. Then too, the Reagan tax cuts have hardly been in place long enough to yield their anticipated stimulus.

In the meantime, however, it has become ever more obvious that the economy faces a built-in, structural problem that isn't likely to be solved by tax cut stimulus and the painfully slow economic recovery now in prospect.

We refer, of course, to the rising tide of red ink now threatening to make a mockery of budget balancing talk on Capitol Hill and at the White House. Mr. Reagan's own Office of Management and Budget is forecasting deficits totaling \$298 billion during the next three years. Estimates by the Congressional Budget Office and by many private economists are higher.

Deficits on this scale pose a clear and present danger to the economic recovery Mr. Reagan is trying to spark. During this year, for example, some 70 percent of the \$199 billion available in capital markets to fuel economic recovery will be consumed instead by the budget deficit as government borrowing to finance its over-spending crowds out private sector borrowers.

Paring the deficit by raising taxes should improve the budget balance sheet.

The real answer for both the short and long run is to cut a level of federal spending now approaching 23 percent of gross national product.

The deficit alone currently stands at almost 4 percent of GNP. Both figures are disastrously high for an economy that needs massive investment in the private sector to create jobs and to become more competitive on the world market.

Getting federal spending down to an acceptable level of, say, 20 percent of gross national product requires more than a fiscal conservative in the White House. It requires a Congress no less willing to place the health of the economy ahead of political expediency.

At the moment, Congress shows a distinct disinclination to do anything that might prove unpopular with the voters in November. Thus, it is pretty much business as usual on Capitol Hill. The budget-busting entitlement programs — Social Security, Medicare, Medicaid, civil service and military pensions, aid to families with dependent children, and disability insurance — remain sacrosanct even as the cost of financing the ballooning national debt becomes itself the third largest item in the budget.

That is what voters should remember in November.

PLEASE WRITE

Letters to the editor are welcomed for publication. All letters must be signed, with a mailing address and, if possible, a telephone number so the identity of the writer may be verified. The Evening Herald will respect the wishes of writers who do not want their names in print. The Evening Herald also reserves the right to edit letters to eliminate libel or to conform to space requirements.

BERRY'S WORLD



"So, the morning network news shows have gone soft. Who HASN'T?"



I don't know about others, but somehow, I have managed to make a lengthy junk and junkie mail list.

It all started several years ago when I discovered the simplicity of Christmas shopping while comfortably lounging in my home sipping coffee and leafing through eye-appealing pages. Incredible. Just fill out a few lines, and charge it, of course.

Today, I receive hundreds of pieces of unsolicited mail annually from all corners of the globe. And like an idiot, I hastily thumb through the colorful, promotional literature. But not too much catches my eye.

This week was different.

Ah! Just the perfect Christmas gift for Carl. The copy accompanying a striking photograph of a pipe bowl sculpted into a face reads: This pipe has your face carved into the bowl. Master carver Bolgi does it from a photo, hand carving a solid block of pure white, premium Turkish meerschaum. A perfect likeness, signed and especially boxed for you and your progeny to use

and treasure. Custom made. Send front and side view photos."

As I read about this handsome and unique piece of sculpture, I could just see Carl's face when he opens the ornate gift Christmas Eve.

But when I read the final line: "Pipe \$200," imagine the startled look of surprise on my face.

I silently chuckled while looking back, with little education on pipes and smoking tobacco, to the day I sauntered into an elite, so to speak, tobacco shoppe to purchase Carl a pipe.

I wanted (or rather, he wanted) a Kaywoodie pipe, bulldog-style, with a meerschaum bowl — not exactly what I would consider a 29 cent item from Woolworth's.

The aging, tall, thin proprietor eyeballed me up and down, majestically tilted his beet red nose into the air, fingered a wisp of gray hair forming his unkempt mustache, sniffed a time or two as if he disapproved of my Shalimar perfume, and then parted his aspen lips to gasp in a "veddy" British accent, "Madam, that is a drug store item."

Well, par-dunn me!

Not to be completely outdone by his tasteless, arrogant snob appeal, I mumbled apologies admitting my ignorance, and solicited his judgment in selecting a premium, exotic, satisfying, smoking tobacco for my husband, "a tobacco connoisseur from way back," I boasted.

At this point I was not about to ask for the brands I was familiar with such as Prince Albert, Sir Walter Raleigh or even Bogata Red.

He seemed flattered and said he would mix me up a quarter of a pound of his finest blend for my husband to sample. Old Sam Sour Pass finally smiled when I informed him that I would have to write a check since I was only carrying about \$50 on me.

On second thought, it's probably best I didn't ask for Bogata Red which might have prompted a trip to jail. I didn't know about this choice smoke until today when I read about it in Britt Smith's op-ed column.

You see, I'm a non-smoker.

ANTHONY HARRIGAN About European Statism

As Americans read about European protests against the dumping of steel in the U.S. market, they need to know more about the nature of business in Europe today.

Much of European industry in the 1980s is state-owned.

Prof. Kenneth D. Walters and R. J. Monsen, writing in the Columbia Journal of World Business, point out that "The past decade has seen a dramatic wave of nationalization in Western Europe. New state-owned companies have changed the shape of Europe's economy."

The professors report that as recently as 1970 "one could not find a single manufacturing industry in which state-owned firms held an important share of industrial output in Western Europe." This has now changed radically. In a number of industries, they note, "state-owned firms now have gained a dominant or significant position in European markets."

New state-owned firms in the 1970s were created or nationalized in electronics, computers, chemicals, pharmaceuticals, aerospace and other areas of industry and business. Now, the authors say, "many of the top foreign multinationals are owned and controlled by their governments."

The nationalization trend has been especially strong in France. Election of a socialist government accelerated the nationalization process. The government of France has taken over 36 private banks. The French nationalized banking system also is aiming at the United States. For example, the Bank Nationale de Paris has purchased the Bank of the West of California. The state-owned Renault automobile company has purchased a large stake in Mack trucks. Elf-Aquitaine, the France government oil company, bought Texasgulf, the U.S. natural resources giant.

Prof. Walters and Monsen say that the new government-owned companies fall into four patterns: rescues, high risk ventures, control over natural resources, and nationalization for purely ideological reasons.

In Britain, for example, governments have used nationalization to rescue ailing industries, such as British Steel which runs at a huge loss. A British-French government aerospace consortium is selling aircraft abroad—at the expense of the American investor-owned aircraft companies.

Prof. Walters and Monsen make clear that the expansion and growth of European state-owned companies is a striking new development in the history of capitalism. This signifies West Europe's turn away from the free market economic system. Indeed the change raises serious doubts about the survival of capitalism in Western Europe.

The United States, for its part, should not allow American private enterprises, which pay taxes, to be overwhelmed by foreign state-owned enterprises. The Europeans, in effect, are dumping their unemployment in the United States, dealing with their social problems by shipping subsidized products to America.

U. S. companies can't hope to compete against foreign "companies" that are foreign governments in disguise.

JACK ANDERSON

FBI Stonewalls Over Conduct Report

WASHINGTON — Like most presidents before him, Ronald Reagan has tried to draw a curtain of secrecy between the government's internal operations and the outside world. He doesn't want the acts and policies of his administration to reach the people through what he considers the distorting prism of the press.

Some of his subalterns have carried the coverup to a ludicrous degree. Perhaps the most celebrated example was Interior Secretary James Watt's claim of "executive privilege" for some documents of surpassing importance that a House committee wanted to see. Under threat of a contempt citation, Watt finally turned them over; they turned out to be hardly worth hiding.

Now the Justice Department has tried to stonewall requests for seven pages of an internal audit report that is mildly embarrassing to the FBI. The department refused a Freedom of Information Act request from my associate Tony Capaccio. The reason: "To protect the decision-making processes of the government," explained

Justice official Kevin D. Rooney.

Sen. Max Baucus, D-Mont., was similarly rebuffed. He noticed seven pages missing from the Justice Department report and asked for them. The department turned him down, explaining that the pages were deleted "as a result of a sensitivity review with the FBI."

As part of a "working draft," the Justice Department told Baucus, release of the pages "could be detrimental to the necessary, appropriate and candid communications that must take place" in the course of a government audit. In other words, the department was trying to add auditor-bureaucrat to the sanctified relationships of lawyer client, doctor-patient, priest-confessor and president-adviser.

I have now obtained the seven missing pages by other means. What was the material that was important enough to cause the Justice Department to defy a United States senator and invoke a loophole in the Freedom of Information Act?

Simply this: Rooney had written to FBI

Director William Webster that "the auditors reported that the FBI was generally less than cooperative," and added: "The draft audit report was prepared with this cooperation problem as the first finding."

In a nutshell, the FBI had given the auditors a hard time, and the auditors were miffed. The republic apparently would be in peril if Congress and the American people learned that government employees don't always get along.

The purpose of the audit was to check the efficiency, or lack of same, in the performance of what is probably the most boring task FBI agents ever get stuck with: the handling of confiscated property for use as evidence in prosecutions.

Maybe the G-men thought the chore was bad enough, without having efficiency experts from Washington second-guessing them. At any rate, the auditors reported huffily:

"In general, FBI headquarters liaison and field offices visited in this audit proved to be less than fully cooperative. In no FBI offices

were accorded the freedom of movement and access to records that our status warranted."

This lack of respect to the Rodney Dangerfields of the audit branch was manifested in Philadelphia, San Francisco, Detroit and Los Angeles. In Detroit, the investigators were "unable to review more than 600 bulky exhibit records on the grounds they were too sensitive."

The auditors concluded darkly: "The issue of sensitivity was, in our opinion, used as a method to prevent our effectively carrying out our assignment. We consider this another instance of the obstructionist tactics regularly used by the FBI in their dealings with internal audit staff."

This was the teapal tempest the Justice Department insists is too sensitive for the public to learn about.

Footnote: Baucus now plans to insert the seven deleted pages in the Congressional Record to demonstrate just how silly the bureaucrats' claim of privilege is.



JULIAN BOND

Don't Unleash The FBI

Suppose you're Jewish and a strong supporter of civil rights for blacks. Then one day you receive — anonymously — a crudely drawn anti-Semitic comic book supposedly produced by a black group to which you have made sizable contributions.

Or say you're the publisher of a newspaper that has always stood for equal opportunity. Then you are informed by a nameless telephone caller that the most respected figure in black America is meeting a white woman for a sexual tryst at an out-of-town hotel.

Or you're the head of a militant black organization that is trying to arrange a coordinated attack on racism by a number of black groups. Then you receive in the mail a death threat apparently written by the leader of the group that you met with the night before.

Or you're the leader of a group that is planning a demonstration in front of City Hall. A "member" of the group suggests abandoning non-violence in favor of a bloody confrontation with the police.

Or you're running for a public office as a reformer. Suddenly your opponent releases documents that "prove" you belonged to a subversive group as a teen-ager.

These aren't plot lines for the latest Robert Ludlum novel, but real-life scenarios from the annals of the FBI.

This kind of political harassment was standard operating procedure for the FBI and many state and local police forces until 1976, when public revulsion at the American adoption of police-state tactics normally associated with totalitarian regimes inspired corrective action by Attorney General Edward Levi.

The Attorney General's Guidelines on Domestic Security Investigations — called the Levi Guidelines — restrict the ability of the FBI to investigate lawful political activity. They ensure that the agency's investigations are "designed and conducted so as not to limit the full exercise of rights protected by the Constitution and laws of the

United States."

One of the most important protections, of course, is the freedom from government-sponsored disinformation. But before 1976, the FBI frequently engaged in the circulation of disinformation about political dissidents.

Under its Counterintelligence Program (COINTELPRO), the national police agency consistently engaged in conduct described by a U.S. Senate committee as "a sophisticated vigilante operation aimed squarely at preventing the exercise of First Amendment rights of speech and association."

Now the Levi Guidelines are facing revision, as revealed by FBI Director William Webster in June 24 testimony before the Senate Subcommittee on Security and Terrorism. That subcommittee is chaired by Sen. Jeremiah Denton, R-Ala., who has urged increased surveillance of groups that favor such causes as "civil-rights reform, prison reform or a nuclear-weapons freeze."

Webster offered no hint at how the Levi Guidelines might be revised. But he did assure conservative Sen. John East, R-N.C., that he "will be pretty much pleased" with the revisions.

Most civil-liberties organizations believe that the current standards are too weak and fail to provide complete protection against the notorious FBI abuses of past years.

Any dilution of Levi's prohibitions against politically motivated investigations would be a step backward, and any revisions that please East and Denton could signal a return to the disinformation, harassment and disruption techniques used so widely in the past.

Significantly, no one at the FBI — including Webster — claims that the Levi Guidelines have hampered federal law enforcement in any way.

So, why must they be revised?

If the only answer is to fit the paranoid political fantasies of the Senate's newly dominant right wing, then you had better be careful what you say and do because the FBI may be listening in once again.

RUSTY BROWN Parents, Children In 1982

"Author! Author!" is the latest movie to tackle the single parent phenomenon. It's about five kids from multi-married parents living with a single-parent father.

The kids are charming, but they seem too good around the house. They rotated their duties of bagging garbage and drying dishes with unbelievable cheerfulness.

In one humorous scene, the youngest snatches the sheets off the bed, announcing: "It's laundry day!" even though some are still asleep.

I considered this toe-the-line efficiency unrealistic, but an expert on single-parent families disagrees with me.

Helen Mendes, University of Southern California professor, family counselor and pioneer researcher on today's mixed-up family patterns, says children who live in homes without mothers are more apt to share chores, accept responsibility and be independent.

Men, she says, are not reluctant to ask youngsters to pitch in. Unlike women, they don't have built-in expectations of themselves as persons able to run households.

Single-parent mothers, however, may feel more guilty over the break-up of their marriage, thinking they failed somehow.

"They sometimes assuage that guilt," says the professor, "by babying their children. Women see themselves as 'doing for,' while men see themselves as 'providing for.'"

However, moms, the professor says, do better at handling emotional crises, and their children are more likely to open up to them.

One single parent father being counseled by Dr. Mendes, said: "I can wipe up spills OK, but I find it hard to know what to do when my child is depressed or crying."

Dr. Mendes' research also indicates that dads may be unlikely to continue ties with their former in-laws, while mothers usually do.

Could be. I know a divorced woman who is closer to her former husband's parents than he is. The grandparents, in fact, are helping her raise the children.

Women, the professor says, are generally more willing to ask for help as single parents; women were permitted to be dependent as children, and, therefore, are not ashamed, as adults, to seek a support system of friends and relatives.

Men are less accustomed to asking for assistance. I read about one single father who had never pressed a dress in his life and sent his daughters to school with scorched clothes until he learned the finer points of ironing. It never occurred to him to get help or advice.

Partly a carryover from the macho image, this behavior might also stem from the fact that single-parent fathers are still rare and, says Prof. Mendes, "They want to show they can do everything."

Only 2.4 percent of today's single-parent families are headed by men, according to the 1980 U.S. Census, but that amounts to 1 million children. And the number is steadily increasing as more divorcing fathers seek custody.

OUR READERS WRITE

Lake Problems Persist

During the past decade, one has been able to enjoy, if one has a rather macabre sense of humor, the frantic antics of the Department of Environmental Regulations as this august body has expended their untold and unfound wisdom attempting to preserve darter fish, one-eyed toads, and orange-breasted tit-mice, all at the expense of our most important environmental resource — mankind. Currently, we find DER employing equal zeal to the very real problem existing in Longwood, a saturation of rats and snakes, with a smattering of gators.

Mr. Zimmerman, DER, has "...written a letter and plans to mail it this week..." Wonderful! Does Mr. Zimmerman have any other plans for this week? If Mr. Zimmerman's sole intent is to mail a letter, presumably citing a situation he thinks, but is not sure, is temporary, the citizens of Longwood had better (a) seek the Pied Piper, or (b) import mongoses. If, in fact, Mr. Zimmerman is truly

representative of a department of the Federal Government which, with the possible exception of the Department of Energy, represents the epitome of collective ignorance, an ignorance well predicted to ensure "the hell and damnation of the citizens of Longwood, while protecting the denizens of Longwood, the citizens are in dire straits while the denizens will enjoy Departmental-ensured creature comforts.

It is suggested that the DER was foreseen by an Englishman of some repute, a certain Jonathan Swift, who saw fit to combine a creature with a humanoid body structure, frequently referred to as the aft end of a whim-man, bestowed with a lilliputian mind, and granted brodbognaglan powers. A clew, what, Watson, although it is doubtful that DER could find Gullivar in a telephone booth.

Methinks rats, snakes, and gators are somewhat less desirable than Susie, Paul, Cheyll, and Richard. Citizens of

Longwood, I would dearly love to be with you, adjacent to Mud Lake, for I would, and am, publicly, advising DER "Rats to you" you're little more than a collection of asps at best."

While DER holds its habitual and continual environmental impact study, seed the mud with poison, bring in cats from the SPCA, or do whatever is necessary to bring the situation under control. Remind DER that it is they who consider Mud Lake as a possible water retention area, not you. Remind DER that they, as an affluent organization, unique among American society, can probably find other uses of drainage water. Most of all, remember Yankee ingenuity and self determination.

And Commissioner Pappas, X-Lax may very well work as a rodent control; it certainly works as an inhibitor, if not a cure, for coughing and sneezing.
John B. Clark
Lake Mary

Oh, The Poor Politician

It's a genuine tragedy.

My voice quivers, my eyes water, and my finely sculpted nose runs when I consider the plight of the poor politician.

And guilty. I feel guilty.

Not too long ago, my every thought of elected officials had been tinged with disdain. I had held them in only slightly higher esteem than child abusers or residents of New Jersey.

But then they opened up their lives to the public and complied with state and federal financial disclosure laws. Now I've come to realize what a dismal, drab existence they lead.

Emotions overwhelm me when I read of \$60,000-a-year judges whose liabilities outweigh their assets.

I imagine some politician too poor to beat his swimming pool. Forced by poverty to drink California instead of French champagne. Unable to afford premium gasoline for his Cadillac.

I think of the humiliation he must suffer as he flies tourist class to Monte Carlo. How lonely it must be to spend his Friday afternoons at J.P. Cassidy's instead of Maison Jardin.

Not have I been the only journalist so affected.

Take, for example, my fellow reporter Joe D. Neckbone, usually about as sympathetic toward the financial plight of politicians as Anita Bryant is to California oranges and kiddie porn.

But last week, during a particularly moving moment at one of our favorite watering holes, Joe gulped down his fourth Tanqueray and tonic, rolled his eyes toward the back of his head and



With
A Grain
Of Salt
Britt Smith

believed, "Me too!"

Of course, I thought he was announcing that his condition had come to resemble mine.

"Any fool can see you're as drunk as me," I told him. "Damn sight drunker I'd say."

"No," he corrected. "I'm talking about the politicians. I'll disclose my finances, too." And Joe grabbed himself a somewhat soggy table napkin and furiously began his list.

"A '62 Volkswagen, I'd say it's worth \$200 easy, maybe \$300 if I'd get my brakes fixed, my windshield wiper workin' and one of them little blue '83 stickers for my license tag.

"Course, I still owe about \$500 toward it," he added glumly.

"I got me a nice new '81 Rabbit too, but my wife won't let me touch it 'cept on Saturday nights when she gets too drunk to drive. But I owe a heap on it. Guess I'm \$3,000 in the hole on that one."

"Well, Joe," I said, doing a little quick figuring in my rather clouded head. "That gives you \$2,700 in assets against a piddling \$3,500 in liabilities."

Joe then got heavy into his paid-for belongings. "I got me a 1957 black and white TV. The picture's no good, but I figure I could rip the speakers out and

stick 'em in my VW."

I put down \$15.

He rattled off a broken stereo and a watch he bought in the Orlando Greyhound bus station two years ago because he thought it was hot. It wasn't. Just broken.

He remembered a water bed, a crumpled corduroy reporter's jacket complete with penny loafers and a worn, blue V-neck sweater "that ain't worth a nickel this time of year, but it keeps the 'All The President's Men' image alive. The old lady, she's gurgles over Redford."

A fold-out sofa from Goodwill, a bamboo lamp, a paperback Norman Mailer collection (I wouldn't take \$50 for 'em), a Shell road atlas, an 'Almost Heaven West Virginia' license plate, and 16 Playboy magazines "but somebody done ripped out the centerfolds. I don't reckon they're worth much."

"Plus," he lowered his voice, "I got me a long bamboo pipe and one of the most potent bags of Begonia Red I've had in some time. Had to pay \$50 for it."

My eyes widened with fear. "You immortal dope fiend! That's illegal. You can't disclose illegal substances. You should be ashamed!"

But Joe wasn't listening. He was on to greater assets. A flat spare tire, 12 eight-track tapes (but no tape player), a gray cat, and a month's supply of kitty litter.

"Joe, by my calculations, you're about \$231 in the hole," I told him as he sank deeper into his booth.

"Whoopee!" he screeched, his bobbing head disappearing beneath the table. "I'm on my way to Tallahassee!"

Committee Of Church Expresses Thanks

On behalf of the Church and the Centennial Committee, I would like to thank you for your work in our Church's Centennial Celebration.

We appreciate your efforts in making our celebration such a success. Your news coverage helped us carry our celebration beyond our church. We

appreciate your usual fine work. Thanks again for your efforts.
Bruce Berger, chairman
Centennial Committee

Video Games Another Curse?

Video games are just another curse to this nation. Video games are teaching our children and youth to be gamblers and eventually lead them to crime. It costs a lot of money to play these games, and the more that our children and youth play the games, the deeper they will get involved.

It's like a disease such as smoking, drinking and gambling. The children and youth get their spending allowance from their parents and also their earnings from doing errands and other chores and take it to the Video games to gamble it away. Some even miss their lunches at school and save it just to gamble it away at the Video games.

Others will commit petty larceny and steal so they can play Video games. It is high time that an investigation is made to determine the extent of these gambling games by children and youth.

Very truly yours,
Stephen G. Balint Sr.
Sanford, Fla.

Death-Penalty Violates Rights

We, members of the Dutch Department of Amnesty International, are alarmed by the fact that 956 persons in the United States of America are sentenced to death. Among these 956 live 166 persons in the state of Florida.

Our opinion is that, by the articles 3 and 5 of the Universal Declaration of Human Rights, the death-penalty is a violation of the right to live and the

right not to be subjected to cruelty, inhumanity and humiliation.

We are convinced that the abolition of the death-penalty in the United States of America can be of great importance for the progress of human rights.

We sincerely hope that you will publish this letter and that we can count on all the readers of your paper to bring

the death-penalty into discussion whenever possible, and we count on them to use all their power and influence for abolishing the death-penalty in the state of Florida and in other states of the United States of America.

Thank you very much for taking notice of our letter.

A. Elmendorp
Rotterdam

Fed Controls Flow Of Money

Who controls interest rates? The truth is that during the past two years, both Congress and the Administration have tried to lower interest rates by reducing the federal deficit and hoping, thus, that the financial centers on Wall Street would, out of the goodness of their heart lower interest rates.

So far, this game plan has been a total failure. There have been personal appeals to Paul Volcker and the members of the Federal Reserve Board to lower interest rates, all to no avail.

Last fall, Paul Volcker met with a group of Republican Senators and told them that mortgage interest rates would be down to 10 percent by the second quarter of 1982. The second

quarter ends June 30, 1982. Early in 1981, Volcker hinted interest rates would come down at the end of 1981. Will Paul Volcker keep his second promise any better than his first one?

More Americans each day are getting fed up with empty promises from overpaid bureaucrats. Sen. Edward Kennedy recently called for abolishing the Federal Reserve Board and placing control of the system under the Treasury Department. House Majority Leader Jim Wright has blamed the Federal Reserve Board for high interest rates and the continuing recession. Rep. Henry Reuss has called their policies "wicked." In the House Banking Committee, Rep. Henry

Gonzalez has introduced a bill, HR4358, to repeal the Federal Reserve Act and transfer its assets and functions to the Dept of Treasury. If you agree it is time for Congress to take the bull by the horns, then write to your Congressman and ask him to support HR 4358 and to add a final section to this bill to guarantee permanent low interest rates for all Americans — the kind of interest rates that existed in the early 1950s, when the Federal Reserve's discount rate was 1 1/2 percent and you could get a GI mortgage loan for 4 1/2 percent annual interest rate!

Lorraine P. Morrison
Cocoa, FL 32922

Benefits Worth An Appeal

Q. I am a 56-year-old woman with primary pulmonary hypertension and severe heart disease. I am dependent on oxygen almost 24 hours a day.

I received a notice from the Social Security Administration informing me that a review of my case showed that I was capable of working and that my disability benefits would stop immediately.

I paid into Social Security for 35 years. It burns me up that they can just cut me off without even examining me. These benefits were all I had to live on! What can I do?

A. Hundreds of thousands of people like you are expressing similar concern. Here's the problem in a nutshell:

During the early 1970s, an understaffed, overworked and technologically lagging Social Security Administration allowed as many as 20 percent too many people on the Social Security Disability Insurance rolls.

Although the number of additions had begun to decrease by the end of the decade, Congress mandated that starting in 1982 the Social Security Administration examine every disabled worker on the rolls once every three years if his or her disability was not determined to be permanent.

In March 1981, the Reagan administration decided to implement these continuing disability investigations to achieve some budgetary savings. The problem is that Social Security must evaluate too many people in too little time.

As a result, many truly disabled recipients have been removed from the rolls and many new claimants have been unable to obtain benefits. Not surprisingly, a large proportion of these



Growing
Older
U.S. Rep.
Claude Pepper

people are appealing their denials or terminations to a Social Security Administration administrative law judge.

If you feel that you have been unjustly removed from the rolls, I urge you to appeal the decision to one of these judges. They have been reversing 70 percent of all disability denials or terminations. However, the large backlog of cases means that it may take as long as a year before you can have an appeal heard by one of these judges.

In early May, the House Committee on Aging will hold hearings on disability evaluations. Also Rep. J.J. Pickle, chairman of the House Ways and Means Sub-committee on Social Security (which has legislative jurisdiction over the disability program), has introduced a bill that would provide some relief to disability beneficiaries.

I urge you to contact Rep. Pickle and your own member of Congress to express your feelings about this important matter.

Q. I read in the newspaper that the trustees of the Social Security system think that if benefits aren't cut right away or taxes aren't increased, then the system is going to start running out of money next year. If Social Security goes bankrupt, I may as well give up

right now.

A. There is absolutely no need for apprehension on your part with respect to the 1982 report of the Social Security trustees. The report you refer to is simply one that is required annually to help the Congress assess the ebb and flow of the Social Security system.

That is why it is so disheartening when critics of the system seize the opportunity to "cry wolf" and frighten the more than 150 million Social Security contributors and beneficiaries.

According to the trustees — the secretaries of the departments of Treasury, Labor and Health and Human Services — Social Security would have enough income to meet all of its cash obligations under the administration's economic projections. Under more pessimistic assumptions, Social Security would have cash-flow problems within the next couple of years if Congress took no action whatsoever.

That simply will not be the case. Congress is determined to protect Social Security as it always has when economic fluctuations affect the stability of the trust fund. The only debate is over the form such action will take.

The problems we are experiencing with Social Security are not the result of any inherent defects in the system itself. They are directly related to the sad state of our economy. With so many people out of work, the trust funds are being robbed of necessary revenues. Only by spurring real wage growth and getting the economy back on its feet can we restore confidence in this most vital program.

Congress Should Restore Antitrust Remedy Fairness

By GRIFFIN B. BELL
Special To The Herald

Antitrust remedies have become so severely distorted in recent years that companies are being forced to pay huge settlements merely because they have been named in a complaint. Innocent companies cannot defend themselves without risking exposure to liability for industrywide damages based on the activities of others who may not even be sued by the private plaintiffs. This mocks our basic principles of justice. It undermines antitrust policy.

The Antitrust Equal Enforcement Act of 1981 (S. 995), which was reported favorably by the Senate Judiciary Committee and is now before the full Senate, can help restore fairness and equity to these private antitrust cases. Similar bills (H.R. 1242 and H.R. 4072) are under consideration by the House Judiciary Committee. This legislation is urgently needed. It should be supported strongly by those who believe that each person should have a fair opportunity to present his side of the story in a lawsuit.

Existing law makes every defendant in a private antitrust case potentially liable for treble damages based on total nationwide sales of an entire industry. Every company faces this threat

irrespective of its market share. A single company with a 1 percent market share can be exposed to damage claims in the hundreds of millions of dollars based on 100 percent of industrywide sales, less any amounts paid in settlement by other defendants. So, when a company settles for an amount less than its proportional share, the excess damages are shifted to the remaining defendants.

This creates all the wrong incentives. It encourages early settlements at "bargain rates" with the companies that caused most of the injury. These companies, if guilty, can thus actually make a profit on their illegal price-fixing. Other companies can then be forced to settle cases they genuinely consider groundless because they can't risk the staggering financial exposure that could destroy their business. No company should have to pay tribute simply because it is named as a defendant in a price-fixing case. But, that is what is happening under the current law. Many small and family-owned businesses have no choice but to capitulate to exorbitant settlement demands. Even larger companies cannot risk their total assets in litigation.

In one large antitrust case, 14

defendants — later cleared of any wrongdoing by the jury — paid more than \$43 million in settlement because they faced enormous and rapidly increasing claims based on the sales of the settling defendants. It just became too risky and expensive to pursue their trial by jury and appeal. One small company reported, in papers filed in court, how it was forced to close one of its plants and lay off 200 workers to pay its settlement. Justice has been turned upside-down.

Two partially completed cases that have proceeded to the trial stage are laboratory models of the unfairness of current law. In one case, 36 out of 37 defendant companies settled for more than \$425 million (with interest).

One company acquitted by a jury in a related criminal case, knowing its innocence, decided to exercise its constitutional right to trial. Damages in the case have not yet been determined, but plaintiffs claim that this one company should be liable for hundreds of millions of dollars in damages caused by the other defendants who settled, even though it has only a 2.5 percent market share.

In the other case, plaintiffs similarly claim that three companies should pay hundreds of millions in damages, even

though plaintiffs settle with 31 defendants for around \$8 million.

A large number of the plaintiffs in both these cases are major companies that, in all likelihood, passed on any overcharge (if there were overcharges) to the consuming public. These companies and their lawyers, consequently, will receive a complete windfall from these cases.

One leading plaintiffs' attorney admitted to a Senate committee looking into this problem that he had taken a settlement from one defendant in a large conspiracy case against whom he said he had "no case or a very weak case." The settlement payment was half a million dollars. The amazing fact is the lawyer himself offered this as an example of how reasonable the plaintiffs' demands were.

Congress never intended the current remedies. In 1890, the Sherman Act provided the private remedy of treble damages plus attorneys' fees. In 1906, joint and several liability was judicially adopted in an antitrust case involving only two defendants and total claimed overcharges of \$15,000. In 1966, a revision of the Federal Rules of Civil Procedure created the modern class action. During recent years, it has been the coincidence of these and other

unrelated developments that has multiplied potential damages from a few thousand dollars to destructive penalties in the billions.

This level of potential damages means that claims against smaller companies can far exceed their net worth. Thus, the current law actually discriminates against a smaller, innocent company. A large, guilty company can settle a price-fixing case for a fraction of its share of damages, while an innocent company that stands trial risks exposure to all damages caused by all participants in a conspiracy, regardless of its proportionate guilt. This is tantamount to confiscation. The proposed legislation uses two proven solutions to these problems that have been available in other areas of complex litigation for many years: "contribution" and "claim reduction."

Contribution means that damages will be apportioned on a market-share basis among all litigating defendants subject to liability. Claim reduction means that the total claim is reduced by the portion of damages attributable to each defendant that settles.

Under this approach, no settling company can be sued for contribution by the remaining defendants. It is

properly out of the case. On the other hand, none of the remaining defendants can be sued based on a settling company's sales. This makes each defendant responsible for his own sales.

Last April, when I was asked to testify before the Senate Judiciary Committee concerning this legislation, I suggested only a single change: that these rights of fairness be available in pending cases. More than 900 companies are now defending pending cases. Since private antitrust cases are continuing to be filed at a record pace, this number is quickly growing. The legislation originally applied to such cases but, along the way, a provision was added to delay application to future cases. The Supreme Court has settled that new laws remedial in nature apply in pending cases.

Consistent with this rule, the Senate Judiciary Committee has deleted the delayed application section and made claim reduction available in every case the courts deem fair. Existing settlements are expressly protected.

This legislation is needed immediately to correct the injustice of the present system — both for those currently before the courts and those that may be named in future cases.



YARD BEAUTIFICATION AWARD

The Greater Sanford Chamber of Commerce Beautification Award for August has been presented to Bay Area Home Health Services, 240 San Marco

Ave. On hand for the awarding, from left, are Martha Yancey, chamber goodwill ambassador; Jack Horner, chamber president; Billie Davis, the firm's

director of nursing; building owner Bill Edwards, DMD, and Linda Giddens, R.N., admission's nurse.

Herald Photo by Tom Vincent

Home Buyers Pay More, But Get Less

Expectations among Central Florida home buyers are making subtle moves toward smaller homes and larger monthly payments, according to a survey conducted by the Home Builders Association of Mid-Florida.

The Home Builders Association released the results of its latest survey.

Identical surveys were given to Central Floridians who attended Home Buyer Schools in early 1981 and May 1982. The results show the majority of buyers prefer smaller units and expect to pay more.

In 1981 the 1,500 to 2,000 square-foot range was the most popular size home (35 percent). In the 1982 survey, however, 35 percent said they preferred the 1,000-1,500 square-foot house.

A subtle change in buyers' expectations about the monthly payment also was noted. In 1981, 68 percent of those surveyed said they wanted their monthly payment to be less than \$600. The 1982 results showed only 54 percent expected the monthly payment to be below the \$600 mark.

"The survey results indicate the growing sophistication of the Central Florida home buyer," said HBA spokesman George Freelove. "They realize bigger isn't necessarily better. Smaller units, carefully designed and planned, can be exciting and affordable."

Another significant trend underlined in the

surveys was the growing acceptability of the great room, and a move away from separate living and dining rooms.

In the 1981 survey, 57 percent of those surveyed said they preferred a great room over separate living and dining rooms. In the 1982 survey, however, the great room was preferred by a whopping 75 percent of those responding.

And the great room also was the second most important room in the house in the 1982 survey, trailing only the master bathroom. The kitchen and master bedroom also received a great deal of support while the formal living room and the family room were the least important to those responding.

Just as in 1981, however, the traditional house remains popular with Central Floridians. The overwhelming profile of the "dream house" is a one-story, contemporary design, with three bedrooms, two baths, a separate foyer and a two-car garage.

Energy features continued to be important considerations for the new home buyer. Insulation and paddle fans, in that order, were the most popular on both the 1981 and 1982 surveys.

"There really weren't too many surprises in the survey results," Freelove said. "But these periodic polls help the builders keep tabs on what the Central Florida buyer is looking for

BUSINESS IN BRIEF

Cardinal Begins New Development In Tampa

Cardinal Industries of Sanford, the nation's largest builder and developer of factory-built modular residential units, has obtained permits and broken ground for the construction of the Pine Lake Apartments on a 2.7-acre site located on Florida Avenue between Fowler and Fletcher in Tampa.

Pine Lake will be a complex of six buildings and will consist of six studio, 27 one-bedroom and eight two-bedroom apartments plus office and laundry units and parking for 62 vehicles. The project will be Cardinal's 20th in Hillsborough County, and the 131st in Florida since Cardinal put its 26-acre Sanford manufacturing complex into production five years ago.

The unique 12 by 24 foot code conforming wood frame modules are being built on a 490-foot long assembly line in Cardinal's 125,000 square-foot Sanford plant. Weighing nearly six tons, the six-sided modules are moved aboard special transporters to the job site where huge cranes lift them by the roof and place them on crawl-space foundations. At the present time Cardinal can remove a one-bedroom apartment, 97 percent complete with drapes hung and light bulbs installed, every 46 minutes.

Scotty's Profits Soft

James W. Sweet, chairman of the board and chief executive officer of Scotty's has announced that earnings for the year ended July 3, were slightly to \$11,095,000, from a record \$11,081,000 in the year ended June 27, 1981.

Earnings per share, in 1982, were \$1.59 (\$1.47 fully diluted) vs. last year's record of \$1.72 (\$1.56 fully diluted). Primary earnings per share for 1982 reflected 7.5 percent dilution from the 9-3/4 percent debenture offering issued in March 1981. The dilution of these debentures on fully diluted earnings was 6.1 percent.

Sales for the 14 week fourth quarter ended July 3 were \$89,879,000 an increase of 5 percent over sales for the corresponding 13-week quarter ended June 27, 1981, of \$85,203,000. Net earnings for the fourth quarter of 1982 were \$3,473,000, down 4 percent from net earnings for fourth quarter of 1981 of \$3,601,000. Primary earnings per share were 50 cents (46 cents fully diluted) in the fourth quarter of 1982 compared with 52 cents per share (47 cents fully diluted) in the fourth quarter of 1981.

Caiazza Attends Seminar

N. A. "Tony" Caiazza of the Staten Insurance Agency of Midland National Life, 974 Highway 17-92 in Casselberry, has just returned from the company's home office where he attended the 43rd FastStart Seminar.

He joined a group of MNI, general agents from throughout the United States, all of whom met specified sales production goals in order to qualify for attendance. Caiazza recently was named a General Agent for Midland National, and his qualification for attendance at the seminar allowed him to participate in a three-day instructional program which concentrated on elements of proper financial planning and programming, estate conservation, agency building, underwriting and accounting procedures, and overall corporate philosophy.

Hotel Executives 'Selling' Florida

Several hundred Florida hotel executives will converge on Orlando, Wednesday through Saturday to deal with the subject of marketing Florida's assets for the common good of the tourism industry.

The backdrop for the gathering is the 70th annual conference of the Florida Hotel & Motel Association, according to Bill Bond Jr., president of the association.

"In this time of shortages in travel dollars, increases in crime rates and decreases in lodging occupancy, there can be no question that the forces which advance tourism in our state should continue to act in concert," Bond said. "We must not only be able to tell our out-of-state visitors that 'we've got it good,' we must improve our hospitality and services to the point we can say, 'we've got it best.'"

ComBank Will Join Publix

ComBanks is the first bank in Florida to join Publix's recently announced automatic teller machine network.

Robert M. Klingler, ComBank chairman, said Publix plans to install an automatic teller machine (ATM) in each of Publix's 35 stores in the greater Orlando area by year end.

"Our participation with Publix," Klingler said, "means that ComBanks' customers will be able to use their ComBank 24 cards at any Publix store in Orange, Seminole and Osceola Counties for making deposits, cash withdrawals or balance inquiries."

"Eventually," stated Klingler, "Publix will have ATMs at each of its 200 stores throughout Florida, giving ComBanks' customers cash withdrawal privileges on a statewide basis. We are pleased to participate with Publix in this significant consumer-oriented concept—the most innovative since the introduction of automatic teller machines to Florida."



GRAND PRIZE WINNERS

Edward R. Hemann, manager of the J.C. Penney Co. store in the Sanford Plaza, presents a 10-speed bicycle to Shane Gross, 9. The bicycle was the grand prize in the Plaza Twin 10-week Summer Kiddie Shows sponsored by



The Evening Herald and participating merchants. Dawn Borman, 7, received the super prize, a Suzuki shuttle moped, from Mrs. Linda Carullo of Pinball Alley in the Village Market Place. Merchants who donated prizes

included McDonald's, American Bowling, Don's Shoes, Plaza Square, Eckherd's, Ed's Pizza, Pinball Alley, Plaza Theatre, Penney's and the Herald.

Herald Photos by Tom Vincent



A CHIP OFF OLD BLOCK

"Ernie, the Koehler elf," brought along a helper recently when he visited Publix Market in Sanford Plaza to hand out cookies. The little elf was 24-year-old Ryan Bledsoe, son of Don and Lisa Bledsoe of Casselberry. Don is a salesman for the firm, and his wife Lisa made Ryan an outfit to match his Dad's. Ernie is on a cookie promotion spree, visiting several supermarkets in Seminole County.

Herald Photo by Jane Casselberry

For Football Team Owner

Drilling Gamble May Yield Millions

NEW ORLEANS (UPI) — New Orleans Saints owner John Mecom Jr. and a Canadian oil company have teamed up in an ambitious, high-stakes drilling operation they hope will strike a giant field of oil and gas worth \$17.5 billion.

If results of extensive seismic tests are correct, the venture could produce enough gasoline to keep almost 36 million cars running or satisfy all the energy needs of an entire state the size of Michigan for a year.

"We feel strongly that there's a great deal of oil there," said Bill Hill, vice president of the John Mecom Co.

Oddly enough, the potential oil strikes are just 35 miles west of New Orleans on 72,000 acres of swampy land controlled by Mecom and Brent Petroleum Industries Ltd. of Alberta, Canada.

After conducting \$6 million worth of seismic tests across 135 miles of land, petroleum experts have pinpointed 14 "drilling prospects" — underground structures in which the potential for oil exists — with a capacity for one-half billion barrels of oil or its equivalent in gas. That's \$17.5 billion worth.

Mecom provided most of the land, 62,500 acres. Brent Petroleum does the rest — namely, gambling big bucks that there's plenty of oil under the "virgin territory."

"It's a big shot for us. It's a lot of money, a lot of work," said Walter Ruck, Brent's chairman of the board and chief executive officer.

Mecom's family is one of the pioneers of the energy business, and the NFL owner directs a multimillion dollar international oil empire.

So why has it taken Mecom so long to explore the potential gold mine just an hour's drive from the French Quarter? Some say money problems. Others say it was Mecom's incredible knack for picking the right time to do business.

Before he died in 1981, John Mecom Sr. made an agreement with Brent Petroleum for developing the acreage. Before that time, however, Mecom's empire had teetered on the brink of bankruptcy. Under Chapter 11 status, Mecom froze his assets until he could reorganize and pay off his debts.

With his financial affairs in order, Mecom moved full steam ahead toward exploration and drilling of the tract, less than 50 miles south of the lucrative Tuscaloosa Trend.

However, Hill insists the elder Mecom held the land since the 1950s for strategic purposes — not because of cash flow problems.

"Mr. Mecom really wasn't in any big hurry," Hill said. "He did things on his own time schedule. In a relatively short period of time oil went from \$3 a barrel to \$33 dollars a barrel. He might have outsmarted everyone to wait as long as he did to develop the land."

Major oil companies have drilled near the land for years, but the Mecom-Brent project will be the deepest anyone has drilled in the area. This and the swampy terrain make for an expensive gamble — \$4 million for the first well, excluding heavy dredging costs.

Brent Petroleum Industries has 700 employees and offices in Houston and Denver. Last year, the corporation had revenues of \$40,368,500, but posted a before-tax loss of \$14,268,248. Brent has invested heavily in recent years. Ruck and his shareholders, including 4,900 United States citizens, hope the payoff is near.

"The potential of this area as a world class oil and gas reserve has tremendous significance to the state and national economy," Ruck said during a recent visit to the site. "It would add substantially to our income."

Explorers should start seeing targets by the end of the summer, but Ruck said it could be 25 or 30 years before all of the oil and gas is extracted.

SPORTS

Evening Herald, Sanford, Fl. Sunday, Aug. 22, 1982—7A



Alan Reid, a 14-year-old Mayfair golfer, gets a few tips on his grip from golf director Gene Jones (right) and on lining up the ball from Mayfair club pro Gary Wintz (left).

The Way It Was

Renovated Mayfair Course Brings Back Memories

By CHRIS FISTER
Herald Sports Writer

The noon-day sun glistens off a tiny lake. A warm summer breeze winds its way tranquilly over the picturesque rolling hills. A tall, middle-aged man breaks up the casual atmosphere and remembers the way it was.

"It's not the jungle it used to be," says Jack Daniels, pausing to chat about the former condition of the newly-renovated Mayfair Country Club which he has owned for a year and four months now. "It used to be in pretty bad shape. The fairways were overgrown with weeds and the course was littered with debris."

This was the same course that attracted such noble men in the game of golf as Gene Sarazen, Julius Boros, Arnold Palmer and Walter Hagen (who set the course record at 58 in the 1920s). In its glory years, Mayfair was a regular stop on the PGA tour and one of the most popular courses in the Central Florida area.

But, when the tour left and new owners took over, Mayfair turned into a mass of unkempt mess. And it stayed that way... until Daniels stepped in.

The seventh hole, an 185-yard par

County Profile

three, best displays the majestic turnaround that Mayfair has undergone.

"Number seven is our pride and joy," explained Daniels. "We totally reconstructed the hole. The debris was all over and the tee was nothing but sand."

Now, the seventh hole is one of the players' favorites. "It's a fun course to play," according to Mayfair pro Gary Wintz. "Everyone likes the hills and trees, and the average player can shoot a pretty good score and have a good time."

Wintz, a former pro at Walt Disney World, has been at Mayfair since March and has been playing there for about 20 years. "The last 10 years it was run down pretty bad. Now it's in the best condition I've ever seen it in."

In the year and four months Daniels has been at the helm at Mayfair, the club has turned from an eyesore into a very popular and well-maintained golf course. "We got on a sound program of main-

tenance, repaired some equipment and bought a lot of new equipment. We've spent a lot to get the course back the way it should be. I've heard from a lot of people that the course is looking better now than in its entire history."

Daniels said the renovations are not completed but a tremendous amount of progress has been made. "In general, we've upgraded the course tremendously and it is a much better course to play. Mayfair is the favorite with a lot of people who love to play on it."

When prospective golfers want to play at Mayfair but need experience, they should go to either Wintz or Golf Director Gene Jones. Wintz is currently a member of the PGA and Jones is a former pro at Tusawilla.

"Jones has been instrumental working to get the course in shape," Daniels said. "He's one of the outstanding teachers of golf in Central Florida."

Some of the new additions to Mayfair are new golf carts and paths for the carts, fences surrounding the course and, of course, the finely-reconstructed fairways, greens and sand traps.

Daniels' goal is to make Mayfair a

*It's not the jungle
it used to be.*

— Jack Daniels,
Mayfair Owner

"first class facility." "We want to have a strong membership and have a fine facility, both course and all the amenities. We've remodeled the pro shop and are slowly remodeling throughout the complex. But our biggest priority is to get the course in shape."

By the looks of things at Mayfair, Daniels seems not far from achieving his goal. And with people like Wintz, Jones and everyone who contributes, Mayfair Country Club is on its way to being a first-class facility.

And, a trip back to its glorious past.

Herald Photos

by Tom Vincent



At the left, three members of the Mayfair Women's Golf Association compete in their weekly tournament. At the right, Evening Herald Photographer Tom Vincent takes a sneak peek from behind some bushes at three gentleman on the green.



Local Catch Excites Payne

By SAM COOK
Herald Sports Editor

Bill Payne's biggest basketball catch may have slipped off the hook into Texas waters, but the new Seminole Community College coach is very happy with the haul from surrounding lakes.

Rol Kittles, a third-team all star from St. Petersburg Lakewood, is reportedly headed for San Jacinto College (Pasadena, Tex.). Kittles was a highly-coveted recruit by all of Florida's junior colleges.

"I've been told, 'Any time a JC out west wants a kid, they can get him,'" said Payne Thursday. "Let's just say they don't play by the same rules we do. I guess they just have more to offer him."

Regardless, Payne feels three returning players and seven recruits will offer area roundball fans plenty of racehorse basketball this winter.

"I'm really excited," gushed Payne. "It's really going to be a challenge to put all of these good players together."

Three of those good ones return, although only one — Rickey Sutton — logged any playing time. Sutton, from Pompano Beach, was used as a third guard last year.

Two others — guard Keith Whitney and forward Louis Phelps — sat out. Whitney is no stranger to Payne. He played on Seminole's 31-3 team which reached the final four three years ago.

"Keith has improved his shooting and he plays with a lot more maturity," says Payne. "He should become one of our leaders. He's turned into an intelligent player."

Phelps, from Brooksville-Springstead, is regarded as an awesome rebounder with a great vertical leap. "Some people said, 'Phelps is a stronger rebounder than Reggie Butler (last year's starting center)'" said Payne. Phelps is 6-6 and 205 pounds.

All three returnees are sophomores. Payne will carry 11 scholarship players and four walkons for the 15-man roster. Ten of those players are already on scholarship with one more to be selected from the walkons and given a second-semester scholarship.

Leading the list of recruits is Spruce Creek guard Jimmy Payton. "He's quick...quick," said Payne. "He's been most impressive. Of course, I've seen a lot of him in the past two years."

Another good-looking guard is Edgewater's David Gallagher. A 5-11, 150-pounder, Gallagher will fill the point guard or shooting-guard role for SCC.

From Apopka Payne acquired the

JC Basketball

services of Delvin Everett. The 6-5, 180-pound Everett will play wing for the Raiders. "Delvin's got great jumping ability and quickness," remarked Payne.

Payne went outside of the Florida waters for his next three recruits. Jim Maher, a 6-5, 180-pounder from Bellevue, Ky., is considered a good shooter and rebounder.

SCC went across the continent for Holland's "Twin Towers" — Rudy Kuiper and Ronald Koldenhau. Kuiper is 6-9 and 225 pounds with an excellent shooting touch. He will play center. Koldenhau is 6-8 and 220 pounds. He will play strong forward and center.

"I want to see them before I believe they're coming," said Payne. "They're supposed to be here Saturday."

The tenth player on the roster was a last-minute addition.

Kevin Smith, known as Jerry while at Mainland High, used to terrorize Payne's cagers with his aggressive-rebounding. Smith, who wore "00" in high school, attended the University of Florida for two years, playing as a freshman.

"He's 6-3 with wings on his feet," raved Payne about Smith who he planned on signing Thursday. "I know Kittles was supposed to be a great rebounder, but Smith can rebound with anybody."

"Hopefully he'll offset the loss of Kittles."

The walk-on list includes one from

Seminole, two from Lyman, two from Lake Howell, one from Edgewater and one from Apopka.

Bernard Merthie, who played for Payne's 1980 Seminole team, is 6-4 and 170 pounds. "Bernard has improved more than any player I've seen," said Payne. "His jumping ability is good and growing hasn't hurt him either."

Bruce Brightman and Mark Layton are the Howell hopefuls. Brightman was Seminole County Player of the Year two years ago. He went to North Florida Junior College, but injured his ankle and returned last Christmas. He is a 6-4 guard.

Layton was an all-conference selection in the Five Star this past year. He is a 6-2 swingman with good mobility. His future, however, is in doubt. He was charged with armed robbery a few weeks ago.

"Mark says, 'he's innocent,'" said Payne. "If he is, he'll play. If he isn't, he'll go to the big house."

Lyman hopefuls include Neal Gillis and Kevin Hillman. Gillis played at Daytona Beach JC last year, while Hillman was a solid rebounding forward for the Greyhounds two years ago.

Apopka's Leon Charles, a 6-0, 160-pound guard, and Edgewater's Leon Wright complete the list. Wright, a 5-6 guard, played a little last year for the Raiders.

"We may have missed one or two this year but I think we have the local kids who can step right in," Payne observed. "We should have a good year. We can put it all together."

RAIDER OUTLOOK

Returnees	Position	Height	Weight	Year	School
Keith Whitney	guard	5-9	165	Soph.	Seminole
Rickey Sutton	guard	6-2	170	Soph.	Pompano Beach
Louis Phelps	wing	6-6	220	Soph.	Springstead
Recruits					
Jimmy Payton	guard	6-0	160	Fr.	Spruce Creek
David Gallagher	guard	5-11	150	Fr.	Edgewater
Delvin Everett	wing	6-5	180	Fr.	Apopka
Jim Maher	wing	6-5	180	Fr.	Bellevue, Ky.
Rudy Kuiper	post	6-9	225	Fr.	Arnhem, Holland
Ronald Koldenhau	post	6-8	220	Fr.	Arnhem, Holland
Kevin Smith	wing	6-3	160	Soph.	Mainland
Walkons					
Bernard Merthie	wing	6-4	170	Fr.	Seminole
Bruce Brightman	guard	6-4	190	Soph.	Lake Howell
Mark Layton	wing	6-2	180	Fr.	Lake Howell
Neal Gillis	wing	6-4	170	Soph.	Lyman
Kevin Hillman	wing	6-0	180	Fr.	Lyman
Leon Charles	guard	6-0	160	Fr.	Apopka
Leon Wright	guard	5-6	140	Soph.	Edgewater



PATRIOT BEATS THE HEAT

Dean Shirley, Lake Brantley fullback, knows how to beat the heat during two-a-day practices for the 1982 football season. Shirley just ducks under a refreshing spray from the Patriot shower. Seminole County football players worked out in shirts and shorts most of the past week, but the pads and helmets will come on this week. The football season opens Sept. 10. Coach Dave Tullis' Patriots travel to Colonial for their first game.

Herald Photo by Brian LaPeter

Horne Hands 'Teacher' Lesson, Pounds Out Unanimous Decision

The teacher learned a lesson Friday night at the Eddie Graham Sports Complex.

South Carolina's "Slammin' Sammy" Horne beat upon William "Teacher" Telfair throughout their 10-round welterweight main event en route to a unanimous decision.

"I let him (Telfair) get away twice," said Horne, who upped his record to 21-1. "The guy had a lot of heart, but I should have taken him earlier."

Horne, whose looking to crack the Top 10 of his division and earn another shot on ESPN, hit and hurt Telfair repeatedly during the bout—but couldn't land the big one to send him down.

For Apopka's Keith Cameron, however, the big one came early. Fighting in his first pro fight after a distinguished amateur career, the 15-

Boxing

year-old Cameron dropped Leesburg's James Bailey for the count at the 2:04 mark of the first round.

"It was sure a great beginning," said Cameron after the fight. Cameron previously fought in Golden Gloves action in Sanford and Orlando earlier this year. The 100-pounder was 45-6 as an amateur.

In other action on the six-bout card, Orlando's Vint Hammock picked up his third straight win by battering Steed Brown into submission in the third round.

Another Orlandoan—Greg Young—stopped George Sippio on a technical

knockout at 2:08 of the first round. Sippio, a victim of a low blow in the first round, couldn't stand up to Young's combinations after a five-minute grace period.

In an 118-pound matchup, South Carolina's Kevin Seabrook outlasted Orlando's Terry Pizzaro in a bruising eight-round battle which brought the crowd to its feet several times.

Local promoter Dominick Polo was very pleased with the six-fight card which had to overcome heavy rains and operational problems early in the evening.

He hopes to set up two more cards in hopes of luring ESPN to Orlando to establish "the boxing capital of the South."

—SAMCOOK

O-Twins Edge Charlotte; Move Into First

Scoring four times in the last three innings, the Orlando Twins moved into first place in the Southern League East Division with a 4-3 victory at Charlotte Friday night.

Coupled with Jacksonville's 5-2 setback

at Savannah, the victory edged the Twins a half game ahead of the Suns with just two weeks to play.

A seventh-inning double by Steve Douglas, who eventually scored, was the first Twins' hit. After Douglas tallied,

Andre David followed with a single and was chased home by Mike McCain's double.

Two more runs—one each in the eighth and ninth—iced the game for Orlando.

USFL Litter Ends NFL Monopoly Of Football Talent

Copyright 1982 Cliff Nelson

While the NFL was still reeling from the shock of the jury verdict in the Los Angeles Coliseum Oakland Raiders anti-trust lawsuit, a gentle freshening breeze of change blew from the north, where in New York the United States Football League held a sketchy news conference in early May to announce the birth of their 12-team litter.

Although the USFL announced a March to June game plan that did not conflict directly with the NFL fall schedule, the announcement did herald an end to the NFL monopoly of the football talent market in the United States.

It has become increasingly apparent that the birth of the USFL was a meticulously-planned event that was as carefully timed and executed as any sporting event in history. The credit for all this plotting and behind-the-scenes manipulation is generally given to Dave Dixon, a New Orleans attorney and new owner of the Chicago franchise of the new league.

His strategic objective was simple: to establish a new professional football league in the United States at a time and in such a manner that minimum objection would be voiced and maximum financial support would be available.

Given the overall objective, his next step was the careful selection of the tactical brains to ensure the success of the mission. Reserving the Chicago franchise for himself, Dixon sold the big gamble to 11 other high rollers — each very wealthy men, or combinations of wealthy men, who were both shrewd and not afraid to gamble a few of their millions for the opportunity to make sports history and additional millions. The 12 sites for the franchises were all metropolitan areas where a dense population of football fans was already established.

The timing was perfect. The popularity of professional football was at an all time peak, with game attendance and television audience figures breaking all time records. During 1981, 13,696,990 rabid fans had paid exorbitant prices to fight traffic jams and sit on uncomfortable benches in miserable weather to watch their favorite teams in action — the highest attendance in the history of the league.



Cliff Nelson
Herald Football Writer

The television fans made history, too. For example, Monday Night Football during all of the 1981 season had an average Nielsen rating of 21.7 which was the highest in the 12-year history of the ABC show. In appreciation of this popularity crest, the three major networks executed a five-year contract with the NFL in late March totaling an estimated \$2 billion.

Although cable television was threatening to revolutionize the industry with its rapid expansion into millions of homes, the various cable companies had been forced to sit on the sidelines while the major broadcast networks hogged the cream of the NFL game market. Turner Broadcasting Inc. had reached agreement with the NCAA in late January for the telecast of 19 games during the 1982 and 1983 seasons played at times other than the traditional Saturday afternoons, but this too was like eating cold network leftovers. The cable companies hungered for a regular hot staple diet of professional football.

The USFL answer to this contractual TV lock-out had the simplicity of genius. It simply sidestepped direct competition with the well established NFL and NCAA schedules and planned a 20-game season from March to June, capped with a championship playoff on the 4th of July.

Skeptics loudly berated this announcement, claiming that 50 weeks of football would burn out the fans and be detrimental to attendance. ABC didn't think so, and jumped into a two year, \$22 million, renewable option contract with the USFL for 20 season games broadcast over 16 Sundays and one prime time slot. This was quickly followed by an ESPN contract for 34 games, 17 for Monday nights and 17 for other times to be scheduled. The multi-million dollar terms of this contract was not disclosed, but it should be

significant since ESPN has exclusive cable rights for the entire United States.

These contracts for 51 games means that nearly half of all 120 regular season contests and all playoffs will be televised — an unbelievable accomplishment that should arouse the envy of every professional sports franchise in the world. This saturation of television sets with spring football may not prove popular with housewives, but it will gladden the hearts of dedicated football buffs and bookmakers everywhere.

Thus, before the individual franchises were even peopled with management and player personnel, and before stadium contracts for playing sites are even written, the USFL is financially stable and success is believable.

It might be pure coincidence that Chet Simmons was named the new Commissioner of the USFL while he was still president of ESPN and just three days prior to the announcement of the ESPN contract with the USFL, but I doubt it. The choice of Chet Simmons as the first Commissioner was an obvious one, and a good one. As a solid businessman in the realm of sports telecasting, he adds measurably to the brain trust of the new league. His leadership should keep them in the black during the next few critical years.

Whether the birth of the new league was happy accident or clever design, it is obvious that the growing infant is being nurtured by money and brains — the two essentials to the survival of any professional sport.

The timing of the new league also takes advantage of the other multiple problems facing the NFL this year. Harassed by court battles, drug problems, and a threatened player strike, the NFL simply cannot devote full attention to the lower priority problem of the USFL. This may be a mistake.

With the season schedule in doubt, and team quality questionable until the Player Association dispute is settled, many NFL coaches, managers, and players who are without contracts or who can get contract waivers are viewing the USFL as a viable option for career stability and for promotion.

Since the NFL limits each team to 45



GOOD NEWS, HUN!! PRO FOOTBALL WILL BE 50 WEEKS A YEAR!!

players during the regular season, the league total at any one time is only 1260. Colleges graduate over 4,000 football players each year, several times the replacement requirement for professional players in the U.S. and Canada. Returning veterans, drafted recruits, and walk-on hopefuls swell the preseason rosters of each NFL team to two or three times the regular season limit. Excess players for every position are traded back and forth, but those who are finally cut have their contracts waived and are available for hire anywhere. This "bank" of talented

players has been used in the past by all NFL teams who withdraw replacements throughout the season as players are injured.

The USFL will make heavy withdrawals this year from this NFL talent bank in order to stock its own team requirements. NFL coaches can only stand by in agonized frustration and watch the cream of these players disappear into the new league, each knowing that he will need replacements before the season is over. Of course, the NFL could keep a large number of players under contract in an inactive

status, but that is a very expensive alternative.

On Aug. 11, the NFL management Council assessed the expense of this alternative versus the expected loss of preseason cut players to the USFL, plus the active roster loss during any NFLPA walkout and came up with a clever compromise. It increased the cut-down limits during preseason, allowing each team to hold on to 10 extra players before the final cut to 45 active players is made on Sept. 6, and

See USFL, Page 9A

Cardinals Expect East-Division Dogfight

By MURRAY OLDERMAN
NEA Sports Editor

COACH JIM HANIFAN: "The most glaring thing in my mind as we look ahead to another season is the tough division we're in. It's a real dogfight. We've made a big transition to youth and are going with Neil Lomax as the starting quarterback. I'm hoping that with the combination of youth and talent, plus luck, we can be competitive."

In 1981: 7-9, last in NFC East

OFFENSE

PASSING An era is passing with QB Jim Hart, 38, consigned to backup role as Lomax takes over. Hanifan is particularly impressed with his new passer's grasp of tactics. Started last six games. Roy Green's now full-time receiver, incepted great. Teams with Pat Tilley; Mel Gray now a spare. Doug Marsh has recovered from hip injury to reclaim the post. **FAIR**

RUNNING Only desultory record of Cards keeps Ottis Anderson from being fully appreciated. He's one of greats in NFL. Wayne Morris is reduced mostly to blocking, and he doesn't fumble when he



gets ball. Spot situations reserved for Stump Mitchell, rookie Earl Ferrell. **GOOD**

BLOCKING For a while, Hanifan toyed with moving All-Pro perennial Dan Dierdorf from tackle to center but finally decided he couldn't spare him on right side — though he has fine pair in top rookie Luis Sharpe, waiver pickup Art Plunkett. Guards Terry St'eye, Joe Boslic aren't threatened, but Randy Clark has good chance to oust center Tom Brahaney. **FAIR**

DEFENSE

LINEBACKING By mid-season last year, E.J. Junior began to justify high ranking, is now entrenched in one outside post. Other will go to spirited Charlie Baker, who played well until hurt. Another '81 rookie, Dave Ahrens, won M.L.B. job. Craig Shaffer's impressive rookie. **FAIR**

SECONDARY For first time in 14 years, Roger Wehrli comes to camp without

niche on first unit. That's symbolic of Cards' changeover. He'll still have chance for right corner post, though, because only soph Jeff Griffin's sure of playing outside. Defection of Ken Greene also leaves void at safety to team with strong side Lee Nelson. **POOR**

SPECIAL TEAMS

KICKING There's general satisfaction with the placekicking of lanky Neil O'Donoghue, while Carl Birdsong proved competent enough in debut as punter. Hanifan expresses satisfaction with this area. **GOOD**

RETURNS Stump Mitchell, something of a marvel and a special teams asset, handled both punts, kickoffs with aplomb. On kickoffs, he can call on the exciting assistance of all-purpose Roy Green. **GOOD**

OUTLOOK

On paper, the Cardinals seem on the threshold of breaking into NFL elite with their youth movement based on high draftees. But, in practice, they face a tough challenge. It's asking a lot of second-year QB Lomax to give them consistent leadership.

PREDICTION Fifth in NFC East, with dropoff to 4-12 mark.

Lions Look To Hipple For Montana QB Clone

COACH MONTE CLARK:

"We were very close the last two seasons, with the best division record over that period. We've been just a play away. Last year, long passes, such as in the final game against Tampa, hurt us. So, our biggest need is for improved pass coverage, and we drafted with defense in mind. Overall, I feel good about our chances."

In 1981: 8-8, tied for second in NFC Central

OFFENSE

PASSING Lion coaches visualize Eric Hipple as Joe Montana-type QB with accurate arm, agile feet, good leadership. The No. 1 job is his, above Gary Danielson. Now if young WR Mark Nichols would show some kind of improvement, they'd be set. Fred Scott had big year. David Hill, Ulysses Norris make fine tight end tandem. **FAIR to GOOD**

RUNNING Billy Sims in two years has been everything expected, and Clark's goal is to get ball to him more as receiver out of backfield. Lion running game is among best in NFL. Surprise may find Vince Thompson moving ahead of Dexter Bussey, all-time Lion rushing leader. **VERY GOOD.**



BLOCKING This is Monte Clark's specialty, and he's proud of his young forward wall, playing its fourth season together. Most talented of gang and now offensive captain is tackle Keith Dorney. Others aren't household names — Fowler, Elias, Bolinger, Baldschwiler — but they're aggressive run-blockers. There's also good depth behind them. **VERY GOOD**

DEFENSE

LINE Return of Doug English at tackle meant all difference in world. He made Pro Bowl, jacked up other guys. Bubba Baker still fine pass rusher; Dave Purelory was even more effective, and Bill Gay developed at tackle. Lions play "under" defense with four-man unit. Presence of Curtis Green at guard or tackle insures freshness. **VERY GOOD**

LINEBACKING Prospectively same setup, with Ken Fantetti in middle, under-rated Garry Cobb (waiver pickup) and wily Stan White (who calls defensive

signals) on outside. White will be pushed by first-round draft choice Jimmy Williams; third-rounder Steve Doig helps. **FAIR to GOOD**

SECONDARY War zone. Only remaining veteran fairly sure of job is James Hunter, now in seventh year as cornerback. Strong safety Ray Oldham, coming up to decade of service, should also stick. But Lions are bringing in six new bodies, taking cue from 49ers, in hopes of preventing long bombs that killed their playoff hopes in '81. **POOR**

SPECIAL TEAMS

KICKING You won't find a better pair than Eddie Murray, who tied for NFL scoring title as placekicker (kicks them long or short), and Tom Skladany, NFC's top punter with a 74-yard boot to his credit. **VERY GOOD**

RETURNS This is only part of special teams' play that slipped. Specialist Ray Williams was hurt, so newcomer Robbie Martin handled most of kicks. They'll be looking closely at rookies. **POOR to FAIR**

OUTLOOK

Optimism pervades this team. Clark made important offense change when he hired Ted Marchibroda, who has way with quarterbacks. It's young squad that needs only to get feel of winning. If Hipple is real article, off '81 showing, they'll have balanced attack to go with improved defense.

PREDICTION First in NFC Central, finally, with record of 10-6.



Herald Photos
by Brian LaPeter



MAX PATKIN LIVE AT TINKER FIELD

Max Patkin (upper left), baseball's most famous clown, lets the umpire know he doesn't approve of his call. At the upper right, Max mimics Savannah first baseman Ron Grout during infield warmups. Below, at the right, Max gives a sign during the second inning while Group waves off its significance. Finally, at the lower left, Max makes his way haphazardly toward home plate among the scattered bats. Despite his bumbling, Max delivered a single to left. The O-Twins lost to Savannah, 7-2, in Thursday's second game after winning the opener.





Sentiment Wings Toward Kuhn, Owners May Reach Compromise

SAN DIEGO (UPI) — During the height of World War II, someone asked the late Joe Louis how he felt about it and he said he thought we'd win. The next question was "Why?"



Milton Richman
UPI Sports Editor

"Because God's on our side," he said. Somehow, somehow, he also seems to have swung over to Bowe Kuhn's side the past few days. At least, that's the impression I get.

The baseball meetings held the last few days might be said to have been a dismal failure in that nothing materially was accomplished when it was decided to postpone until Nov. 1 any decision on whether to renew Kuhn's contract as commissioner.

But the sessions were a success to the degree that even those owners who would sack him right now — Gusie Busch of the St. Louis Cardinals, Nelson Doubleday of the New York Mets, John McMullen of the Houston Astros and Ted Turner of the Atlanta Braves — saw for themselves incontrovertible evidence the overwhelming sentiment of their baseball partners is that Kuhn has done a good enough job in his 14 years to warrant his being reelected.

And even if he shouldn't be there is no logical candidate around to replace him.

I believe some kind of compromise eventually will be reached and Bowe Kuhn's term will be extended either Nov. 1, or a month later at the winter meetings in Hawaii.

Technically speaking, the commissioner was left dangling by the owners, but I got an entirely different sense watching many of the baseball people come over to his table Thursday morning as he and his wife, Louisa, were having breakfast in the Sheraton Harbor Island Hotel coffee shop.

He showed no resentment whatsoever toward the four men looking to get him out.

"I'm not a vindictive person and never have been," he said. "My Christian faith is such as to say to me, 'You forgive your brothers when they're wrong. I hope they come around to being right.'"

If there's one word to describe Bowe Kuhn's mood after what happened to him here, it is "pensive."

He supposed that word himself.

One of the things I'm pensive about is a well-intentioned failure to recognize the commissioner, be it Bowe Kuhn or anyone else, as the protector of the game's integrity," he said. "Any time you try to downgrade the commissioner, there is a threat to the game that becomes worrisome."

He was referring now to the business expert baseball is looking to bring in, and whom the dissidents would prefer to see in charge of the game. Kuhn has said he would not abide by that kind of arrangement.

"We're all concerned about the condition of the game," he said. "We're going to try and find a solution, but some of those who are concerned are tending to put the bottom line ahead of the integrity of the game. That's a great danger."

One thing Bowe Kuhn hasn't lost is his finely-tuned sense of humor.

While his continuance as commissioner is still up in the air, he isn't losing any sleep over it.

"I slept beautifully last night," he said.

"Ironically," he laughed, recalling the glass of beer he had at dinner, "with the benefit of Mr. Busch's strong drink."

Standings

Major League Standings By United Press International

National League					American League				
East					West				
Team	W	L	Pct	GB	Team	W	L	Pct	GB
St. Louis	49	52	.487	—	Milwaukee	70	50	.583	—
Phila	48	53	.474	1	Boston	65	55	.542	5
Montreal	44	57	.435	5	Balt	67	57	.542	7 1/2
Pittsburgh	62	59	.512	7	Detroit	62	58	.517	8
Chicago	53	71	.427	17 1/2	New York	60	59	.504	9 1/2
New York	50	70	.417	18 1/2	Cleveland	58	59	.496	10 1/2
West					East				
Los Ang	69	54	.561	—	Calif	69	52	.570	—
Atlanta	65	56	.537	3	Kan City	67	52	.563	—
San Diego	64	58	.522	4 1/2	Chicago	64	56	.533	4 1/2
San Fran	64	59	.520	5	Seattle	59	67	.468	10
Houston	56	65	.463	12	Oakland	55	68	.447	15
Cinci	46	76	.377	22 1/2	Texas	48	70	.407	19 1/2
Friday's Results					Friday's Results				
Chicago 3, San Diego 2					Cleveland 7, Minnesota 5				
Los Angeles 1, Pittsburgh 0					New York 4, Toronto 2				
Atlanta 2, N.Y. 1, 10 ins					Balt. 4, Texas 2, 12 ins				
Hous. 4, Montreal 3, 10 ins					Kansas City 13, Chicago 4				
San Francisco 8, St. Louis 7					Detroit 8, California 6				
Philadelphia 9, Cincinnati 7					Milwaukee 6, Seattle 5				
Today's Games					Today's Games				
San Diego (Lollar 11:7) at					Minnesota (Fellon 10:12) at				
Chicago (Ripley 4:6), 2:30 p.m.					Cleveland (Sorensen 10:8), 2:20				
Los Angeles (Wright 1:01) at					p.m.				
Pittsburgh (Sarmiento 5:31), 7:05					Boston (Rainey 6:41) at				
p.m.					Oakland (McCarty 6:31), 4:05				
Philadelphia (Byström 5:4) at					p.m.				
Cincinnati (Shirley 4:9), 7:05					Toronto (Clancy 10:10) at				
p.m.					New York (Gudry 11:4), 8 p.m.				
New York (Puleo 8:9) at					Baltimore (Fitzgibbon 9:10) at				
Atlanta (Walk 10:9), 7:40 p.m.					Texas (Hough 11:01), 8:35 p.m.				
Montreal (Burriss 4:12) at					Chicago (Dotson 7:11) at				
Houston (Ryan 12:9), 3:05 p.m.					Kansas City (Blue 9:9), 8:35				
San Francisco (Lasky 12:8) at					p.m.				
St. Louis (LaPoint 6:31), 8:05					Detroit (Morris 14:11) at				
p.m.					California (Zahn 13:5), 10:00				
Sunday's Games					Sunday's Games				
San Diego at Chicago					Milwaukee (Medich 7:11) at				
Los Angeles at Pittsburgh					Seattle (Beattie 8:9), 10:35 p.m.				
New York at Atlanta					Sunday's Games				
San Francisco at St. Louis					Toronto at New York				
Philadelphia at Cincinnati					Minnesota at Cleveland				
Montreal at Houston, night					Chicago at Kansas City				
					Detroit at California				
					Boston at Oakland				
					Balt. at Texas, night				
					Milw. at Seattle, night				

Linescores

Major League Results By United Press International

National League					American League				
San Diego	010	000	010	2 6 0	Chi	100	100	104	3 5 0
Montefusco, Curtis (8) and					T. Kennedy, Martz, Hernandez				
(8) and Davis W—Martz (7:8)					L—Montefusco (9:8)				
Los Ang	010	000	000	1 5 0	Pisbrgh	000	000	000	0 2 0
V. Valenzuela and Yeager					McWilliams, Tekulve (8) and				
Pena W—Valenzuela (16:9), L					—McWilliams (7:7), HR—Los				
Los Angeles, Cey (18)									
(10 innings)					(10 innings)				
N.Y.	000	000	000	1—1 9 1	Bal	000	200	000	002—4 8 0
W—T. Martinez (8:4), L—Cormer					(0:4), HRs—Baltimore, Murray				
(20), Texas, Sample (8)									
Chi	021	000	011	5 13 3	Chi	021	000	011	5 13 3
Kan City	020	153	205	13 10 3	Kan City	020	153	205	13 10 3
Escarrega, Hickey (5), Lamp					(5), Siwy (6), Barnes (8) and				
Fisk, Leonard, Armstrong (8)					and Fisk, Leonard, Armstrong (8)				
and Wainman, Staught (9), W—					Leonard (7:3), L—Escarrega (6)				
(2), HRs—Chicago, Kemp (11);					Kansas City, McRae (22)				
Detroit	240	101	000	8 17 3	Detroit	240	101	000	8 17 3
Calif	220	011	000	6 12 1	Calif	220	011	000	6 12 1
Udjour, Underwood (4), Tobik					(7) and Parrish; Forsch,				
Stoner (2), Gault (4) and					Boone W—Udjour (7:4), L—				
Forsch (10:9), HRs—Detroit,					Wilson (7); California, Re				
Jackson (28), Boone (5)									
Milw	210	002	010	6 11 1	Milw	210	002	010	6 11 1
Seattle	000	101	012	5 9 0	Seattle	000	101	012	5 9 0
Caldwell, Ladd (9) and					Simmons, Moore, Clark (8),				
Musselman (8) and Bulling W					—Caldwell (11:11), L—M. Moore				
(6:10), HR—Seattle, Zisk (18)									
Boston	000	002	001	3 11 0	Boston	000	002	001	3 11 0
Oakland	001	110	001	4 6 1	Oakland	001	110	001	4 6 1
Torrez, Clear (9) and Allison;					son; Kingman, Underwood (7),				
Beard (9) and Heath, W—Beard					(8:1), L—Clear (8:7), HR—				
(6:10), HR—Seattle, Zisk (18)					Oakland, Gross (6)				

Leaders

Major League Leaders By United Press International

National League					American League				
Oliver, PHI	119	452	151	334	Durham, Chi	115	425	134	315
Knigh, Hou	121	463	144	311	L. Smith, SIL	117	451	140	310
Madlock, PIt	119	443	136	307	Carler, MIL	114	411	126	307
Baker, LA	110	426	130	305	Jones, SD	89	323	98	303
Cncpcion, Cn	111	423	131	303	Penz, PIt	106	388	117	302
Wilson, KC	96	415	141	340	Harrach, Cle	118	449	146	325
Yount, Mil	111	448	150	321	Garcia, Tor	118	509	163	320
Hrbek, Min	106	406	130	320	Cooper, Mil	111	475	151	318
Rice, Bos	110	473	136	314	Bonnell, Tor	110	360	112	311
Carew, Cle	98	367	114	311					
Home Runs					Home Runs				
National League — Murphy,					AII 29; Kingman, NY 28;				
Schmid, Phil 24; Guerrero, LA					25; Carter, Mil and Horner, AII				
24									
American League — Thomas,					Mil 32; ReJackson, Cal 28;				
Thornlon, Cle 27; Ogilvie, Mil					25; Cooper, Mil, DeCincies, Cal,				
Harrach, Cle and Parrish, Det					24				
Runs Batted In					Runs Batted In				
National League — Oliver,					Mil 86; Clark, SF and Murphy,				
AII 83; Carier, Mil 80;					Guerrero, LA, Hendrick, SII 79;				
American League — McRae,					KC 105; Thornlon, Cle 93;				
Cooper, Mil 88; Thomas, Mil					86; Yount, Mil 83				

Royals Dominate Chisox; Giants Overtake Cards, 8-7

Baseball

The Kansas City Royals' dominance at home is genuine even if the turf isn't. "Sure they're players suited for artificial turf," said Chicago Manager Tony LaRussa, "but I don't think they can win eight of every 10 at home and say the difference is the turf. They have a very good ballclub."

The Royals made it five straight victories at home Friday night as they pounded 13 hits off five Chicago pitchers in a 13-5 romp. It was the Royals' 11th win in their last 12 home games and 13th in the last 15.

The win, coupled with California's loss to Detroit, put the Royals in a first-place tie with the Angels in the American League West. The White Sox trail both teams by 4 1/2 games.

"We just score a lot of runs at home," said Kansas City Manager Dick Howser. "Our players feel their chances of winning increase when they play in this park."

Hal McRae belted a three-run homer, Amos Otis scored three times and Willie Aikens stroked the first triple of his major league career, covering 1,718 at-bats, to send Chicago down to its fourth straight loss. Every Kansas City starter scored at least one run and only U.L. Washington was held hitless, ending his team-leading, eight-game hitting streak.

Indiana 7, Twins 5

At Cleveland, Alan Bannister singled home Rick Manning from third base with the go-ahead run in the eighth inning and Larry Milbourne drove in three runs with a two-run homer and bases-loaded walk to pace the Indians.

San Francisco not only overtook St. Louis, it outran a comeback attempt at the finish line.

"The ballclub is not going to be able to win too many games like that," Milt May said Friday night, after the Giants beat the Cardinals, 8-7, after trailing 7-0.

"We've won quite a few when we've been behind but not from that far back," added May, whose RBI groundout in the eighth was the winner.

Baseball

At New York, Ken Griffey hit a tie-breaking home run in the sixth inning of the Yankees. New York now has won four of its last five games.

At Arlington, Texas, a twoout single by Rick Dempsey in the 12th inning scored Cal Ripken with the go-ahead run to lead the Orioles.

At Seattle, Robin Yount drove in two runs and scored another and Paul Molitor drove in two runs to help the Brewers.

At Oakland, Calif., Wayne Gross squeezed home Mike Heath with the winning run with one out in the bottom of the ninth for the A's. Carl Yastrzemski's RBI double in the ninth was his 3,284th career hit, moving him past Willie Mays into eighth place on the all-time list.

At Anaheim, Calif., rookie Glenn Wilson hit a two-run homer in the first and Larry Herndon singled home two runs in the second to propel the Tigers.

At Cincinnati, Bo Diaz and George Vukovich each collected four hits and two RBI and Dick Ruthven scattered 10 hits to pace the Phillies in a game delayed two hours, 54 minutes by rain.

At Houston, Alan Knicely singled home Art Howe from second base with one out in the 10th to pace the Astros.

...USFL Litter Ends NFL Monopoly

USFL, continued from 8A

they allowed each team four contract players on an inactive list during the regular season, which created a rotating weekly pool of talent. This action protects an additional 280 players from being signed by the new league during preseason, and 112 during the regular season. At the same time, the NFL is in much better shape to continue with a schedule during a union walkout.

The USFL has boldly announced that it will hire any talent not under contract, but to date the number of NFL personnel hired has been small. The Philadelphia Stars of the USFL have hired both George Perles, former Assistant Coach of the Pittsburgh Steelers, and Carl Peterson, former Director of Player Personnel of the Philadelphia Eagles, as their new Head Coach and General Manager, respectively. The USFL, Washington franchise has hired Dick Meyers, formerly the Assistant General Manager of the Washington Redskins as their General Manager. UCLA tight end Tim Wrightman, chosen by the Chicago Bears as a third round draft

choice, was signed to a two year contract by the Chicago Blitz. Wrightman is the first NFL drafted player to jump to the new league.

Although the defection of NFL talent to the USFL has been a tiny trickle, if a new contract agreement with the Players Association is not reached soon, this slow leak in the NFL talent bank might increase to a flood. Players under contract might jump to the Canadian League as their discontent deepens, which would increase the number of cut Canadian players available to the USFL.

The future of the new franchises in the USFL looks rosy. It has nearly seven months to carefully build and organize their houses from the top down with no money problems, no player disputes, no dissension among the franchises, and no drug problems as yet. It can afford to wait a few months, knowing that talent will move to them. It can be off to a flying start, staffed with a small hard core of experienced coaches, managers, and players with plenty of time for preseason team organization and training.

The more talent it can hire from the NFL and Canadian Football League,

SPORTS IN BRIEF

Novak Hurls 2-Hitter, Florida Routs Baltimore

Former Lake Brantley hurler Tommy Novak allowed two singles in seven innings work as the Florida College All Stars whipped the Baltimore All Stars, 8-1, in the 37th Annual Seaboard National Championship at Washington, D.C. Friday.

Novak, who is headed for Valencia Community College on a baseball scholarship, was in complete control as Florida advanced into the third round.

The victory avenged a Thursday night 9-7 setback to Maryland. Jim Hawkins hit a solo homer and Mark Stiles had three hits including a grand-slam homer for five runs batted in. Hawkins attends the University of Central Florida.

Carner Leads Tourney By 1

SHAKER HEIGHTS, Ohio (UPI) — Shaker Heights County Club relented slightly Friday, but JoAnne Carner did not and that's why the veteran from Palm Beach, Fla., owned the second-round lead of the \$150,000 World Championship of Women's Golf.

After sharing the first-round lead with Hollis Stacy at par-72, Carner broke the tie Friday with a 2-under-par round of 70 for a two-day total of 142 over Shaker's treacherous 6,225 yards.

Stacy, meanwhile, came in with a 74 for a two-day total of 146 and fell into a four-way tie for fourth place.

Amy Alcott, whose 3-under 69 was the lowest round of the day and the first round of the tournament in the 60s, held down sole possession of second place at 74-69-143, just one shot behind Carner.

Strange Sets Pace In Buick

GRAND BLANC, Mich. (UPI) — There's something strange about a guy who grabs a two-shot lead in a PGA tournament then tries to tell everybody he played poorly.

Curtis Strange shot a 3-underpar 69 Friday to go with his opening 66, then poor-mouthed the way he got his two-stroke lead over five golfers at 7-under 137 in the \$350,000 Buick Open.

"It may take something like 15-under to win this tournament," Strange said after reaching 9-under with a round of four birdies and one bogey. "And I can't reach that the way I'm playing."

"I didn't play very well at all," he said. "I'm not very happy. I didn't drive well. I just scored well."

Steady Craig Stadler added a 4-under 68 to his opening 69 and was one of those at 137, 7 under par over the 7,000-yard Warwick Hills Golf and Country Club course.

Eagles Drop New England

When you wear the Eagle green, Coach Dick Vermeil wants you to be mean.

"We're trying to be nastier as football players," Vermeil said Friday night, when Philadelphia posted a 14-7 triumph over the New England Patriots in an NFL exhibition game. "I don't know whether we are yet."

Quarterback Ron Jaworski lofted a pair of touchdown passes, one a 26-yard strike to veteran Harold Carmichael to cap a seven-play, 52-yard drive late in the first period. The other came late in the third quarter when Jaworski drilled a 14-yard pass over the middle to top draft choice Mike Quick to complete a 91-yard, 12-play drive.

The Patriots scored in the fourth quarter when Steve Grogan threw a 41-yard TD pass to Stanley Morgan. The Eagles evaded their exhibition record at 1-1 while New England dropped to 0-2.

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...Few Expected At Polls

Continued From Page 1A
 two other little-known rivals.
 Yet, if the bond issue gets more "yes" votes than "no" votes, regardless of the turnout, at the Oct. 5 primary, property owners in the county will be paying a special tax for up to 30 years to retire that \$7 million bond issue. No one can tell us at this point exactly what the interest rate will be on the bonds, nor can county government tell us how much taxes each property owner will have to pay.
 The interest rate will be set according to state law, the referendum question tells us. But according to County Attorney Nikki Clayton's office, the state law calls for a complicated

method of determining the maximum interest rate allowed. No specific rate is designated in the law.
 Currently, Seminole County has two libraries — in Sanford and in Casselberry.
 If the bond issue passes, there will be sufficient money to build additional branch libraries.
 Some commissioners are saying that placing the issue on the Oct. 5 ballot could mean that only those interested in the issue will vote. And some are saying that the library question would be lost if it were on the general election ballot.
 The question on the ballot reads as follows:
 "Shall Seminole County issue \$7

million in library bonds bearing an interest at the maximum rate permitted ... (by state law) ... for the purpose of providing funds to pay the costs of acquiring, constructing, expanding, and improving the library facilities in the county including branch libraries together with the acquisition of appurtenant parking facilities, land, furnishings, books, and equipment with such bonds to run not more than 30 years from the date thereof and to be payable from taxes on all properties in Seminole County for such purposes."
 What the question is asking the voters is whether they are willing to pay a special property tax for up to 30 years to pay for library expansion.

Wall Street Soars As Rates Fall

NEW YORK (UPI) — Wall Street capped the best week in its history with a stunning rally that celebrated President Reagan's tax-package victory and fresh cuts in interest rates.
 Investor hopes that the cost of money will come down even more in the next few weeks could keep the surge going if traders don't get too anxious to cash in on their profits.
 The Dow Jones industrial average Friday soared 30.72 points to 869.29, its fifth best daily gain, and finished the week with an unprecedented 81.24-point advance.
 Aided by a record 38.81-point spurt Tuesday, the closely watched Dow average of 30 blue-chip stocks eclipsed its previous one-week gain of 73.61 points set Oct. 11, 1974, when the nation was engulfed in its worst recession since 1938.
 With the high-speed transaction ticker running two minutes late at the final bell, New York Stock Exchange volume totaled 95,890,000 shares, second to the 132,690,000 shares traded Wednesday. That brought the weekly total to a record 455 million shares, which included 78,270,000 traded Thursday.
 The New York Stock Exchange index jumped 2.08 to 64.65 and the price of an average share increased 85 cents. Standard & Poor's 500-stock index climbed 3.86 to 113.02. Advances

routed declines by a 13-1 margin.
 Traders had bought heavily from the outset following President Reagan's success in persuading Congress to pass the package he said would help keep the budget deficit and interest rates down.
 The market place exploded in a frenzy of buying as several banks, including Chase Manhattan and Citibank, lowered their prime lending rate a half point to the 13 1/2 percent level where it last stood in October 1980.

Man Kills 8 Then Is Run Down

MIAMI (UPI) — A former part-time high school teacher given leave six months ago to seek psychiatric care, walked into a welding shop with a shotgun Friday, killed eight people and rode coolly away on his rickety bicycle.
 As he started to leave the industrial neighborhood near

Miami International Airport, scrap metal yard owner Mark Kram and a friend jumped in a car, gave chase and ran him down, killing him.
 Police said in addition to the eight slayings, Carl Brown, 51, of suburban Hialeah, wounded three other employees in the shop.

Neighbors said Brown lost a job as an accounting instructor at Miami-Dade Community College two years ago, and then taught part time at Hialeah High School. Police said he had been given leave of absence from the school system six months ago because of problems.

...Venturini Honored

Continued From Page 1A
 happy.
 Helping their fellow man is not just a philosophy with Venturini and his wife, Dolley. They live it every day. When an employee, whether Venturini knows them or not, becomes a parent, there is a present for them — a pair of booties personally knitted by Dolley.
 And many an office at the hospital has been graced with a special flower from Venturini, a cactus which blooms only at night. What is so special, however, is that Venturini gets up at 4 a.m. to cut the blossom, refrigerate it so it will remain open, and then brings it in to an office "to brighten their day."
 The Venturinis know no stranger.
 They seem to intuitively know when someone needs help. They help neighbors, or just anyone by mowing lawns, cooking meals, shopping for them. No task is too big or small for Stanley or Dolley to take on.
 An observant co-worker saw Venturini walk up to a man recently, talk to him for a few moments, put his arm around his shoulders and give him a reassuring pat

before taking up his tasks again. Asked who the man was, he said, "Oh, I don't know. I just know that he looked as if he needed some cheering up. He did, he just lost his wife."
 Nominating Venturini for the award, a fellow worker wrote: "He possesses a rare quality that few people have. Stanley loves people, and he makes no distinction between big, little, fat, skinny, young or old, black, white, rich or poor. Stanley loves them all and always stands ready to help above and beyond what anyone would ordinarily expect."
 "I have noticed when people need a favor or want something done, they call on Stanley because he has a spirit of cooperation and works tirelessly to get it done without a hassle," the worker wrote.
 "I think Stanley was truly the unsung hero of our recent move. During a time when we struggled to get set-up at the new and at the same time maintain care at the old, Stanley doubled up on his work load and almost single handedly kept things going without so much as a whimper."
 "Stanley definitely adds pride and dignity to a 'lowly job of storeroom clerk.'"

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Foster's Body To Be Buried

By TENI YARBOROUGH
 Herald Staff Writer
 A Sanford funeral director has bowed to "strong suggestion" by relinquishing the body of a Sanford man to another funeral home for burial.
 After much dispute, the body of Vincent Foster, 29, of 1120 W. 14th St., was turned over to the Wilson-Eichelberger Mortuary for burial Saturday from Browns' Paradise Memorial Chapel at West 13th Street, Sanford.
 Mr. Foster died last Friday when the wall of a building on First Street which he and others were razing collapsed. Two other men were killed and five persons injured in the tragedy.
 Robert L. Brown, director of Browns' Paradise Memorial Chapel, released Foster's body to the Wilson-Eichelberger Mortuary after Foster's family paid him \$300 toward embalming and casket fees.

Brown originally had refused to release the body until the family paid \$2,000 to cover his costs, arguing that a family member had asked him to handle Foster's funeral arrangements. Other family members, however, protested and asked that the body be turned over to Wilson-Eichelberger Mortuary.
 "Robert Brown, a state investigator for the Professional, Occupational Licensing and Regulation office at Winter Park, made strong suggestions to Mr. Brown to release the body," said Bernard Mitchell, a funeral director at Wilson-Eichelberger Mortuary.
 "He talked to him in pretty pointed terms and, as a result, the decided amount (to cover his costs) was \$300 and we were given the body at 9 p.m. Friday," Mitchell said.
 Mitchell said funeral services for Foster were scheduled for 5:30 p.m. Saturday at the First Shiloh

Missionary Baptist Church, at 1101 W. 13th St., with the Rev. H. E. White officiating.
 Brown, who is reportedly in fair condition at Florida Hospital-Orlando suffering from an undisclosed illness, would not comment on the matter.

AREA DEATHS

LOUIS E. BUSCHNER JR.
 Mr. Louis E. Buschner Jr., 52, of 367 Cherokee Court, Altamonte Springs, died Thursday in Panama City. Born in Philadelphia on June 27, 1930, he moved to Altamonte Springs from Massachusetts in 1971.
 He was a state auditor and a Presbyterian. He was an Air Force veteran and a member of the Air Force Sergeants' Association, Non-Commis-

sioned Officer Association and Casselberry VFW Post 10050.
 Survivors include his wife, Ruth; a daughter, Miss Arlys, of Altamonte Springs; two sons, Louis E. III, of Panama City, and Arthur, of the Panama Canal Zone; his father, Louis E. Sr., of New Jersey; one brother, Robert, of Plano, Texas; and a sister, Mrs. Claire Morro, of New Jersey.
 Baldwin-Fairchild Funeral Home, Altamonte Springs, is in charge of the arrangements.

PAUL D. DUVAL
 Mr. Paul D. Duval, 63, of 1116 Dappled Elm Lane, Winter Springs, died Wednesday at Winter Park Memorial Hospital. Born in Birmingham, Ala., on May 2, 1919, he moved to Winter Springs from Key West in 1978.
 He was retired from the U.S. Navy, a veteran of World War II, a member of the Disabled American Veterans, the Fleet Reserve Association, a Mason, a Shriner, a member of the Mahi Temple and a Protestant.
 Survivors include his wife, Mary Helen; three sons, Jerald Frank, of Carrollton, Texas, David Paul, of Mars, Pa., and Phillip Dewitt, of Paris, France; his mother, Ruby Lee Duval, of Birmingham, Ala.; his brother, Frank Truss Duval, of Birmingham; and three grandchildren.
 Baldwin-Fairchild Funeral Home, Goldenrod, is in charge of all arrangements.



VETERANS

Revised booklet of Veteran benefits recently published by the Veterans Administration now available to honorably discharged Veterans at no cost. Fill in and mail coupon to

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We offer complete information on pre-arrangements and pre-financing, available without cost or obligation of any kind. Feel free to contact us at your convenience.

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 Robert Brisson, Director
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Formerly a teacher, Bonnie Patten taught in a rural, one-room schoolhouse in 1942 while taking correspondence courses and swatting overload summer school courses. But she did not want to teach.

Bonnie Patten

Woman Pioneer In Air Traffic Control

By LEIGHTUCKER
Special To The Herald

Bonnie Patten did not especially care for the traditional women's occupations. She just took it for granted that would be her lot. It didn't work out that way.

Born and raised on a farm near Paris, Mo., she thought she might like to be a nurse, but there was no money for the necessary training, not in 1938, while the Great Depression still had not run its course.

Bonnie's mother wanted her to be a teacher, and since she had been granted a small scholarship at the State Teachers College in Kirksville, Mo., she went there, earning her room and board by doing housework for one of the faculty members the first year and working as a salesgirl in a bakery the next.

The last two years she taught in a rural, one-room schoolhouse while taking correspondence courses and swatting overload summer school courses.

By the end of 1942 she had earned enough credits for a B.S. in Social Studies, though graduation ceremonies would not be till the following spring. She was also sure she did not want to teach.

Then her cousin from St. Louis called to say that, with so many men leaving for service in World War II, women were being accepted for training in air control. A college degree was the only requirement. The pay was good and the work exciting. Was she interested?

"It sounded just wonderful to me," recalls Mrs. Patten.

Until 1938 the only training which air controllers received was on the job. Most of them were men who were under-employed civilian pilots of small planes who wanted jobs on airfields, any jobs, just to stay in the milieu they loved. Then the federal government set up schools for the purpose, air traffic having grown to sufficient dimensions to make that step advisable.

The need for air controllers was so great by the time Bonnie enrolled in the school in Kansas City, Mo., that her class was rushed through in three months instead of the usual six. That was why a college degree was required: young people who were used to concentrated study could qualify more quickly.

On almost the same day that Bonnie received her B.S. degree, in absentia, from the Teachers College, she was also awarded her air control certificate. By mid-June, 1943 she was assigned as a trainee in St. Louis.

There were two branches to air control, as Bonnie soon learned. One branch was air traffic control, or work in the tower, in direct contact with pilots and planes, landings and take-offs. The other branch was airway control, in an enclosed room with maps and calculators, copying flight plans, assigning altitudes, calculating times of descent and ensuring safe distance separation of aircraft en route from airfield to another.

Air traffic control, in the tower, was the one she liked the exciting one. So when she was offered a promotion which meant her being assigned to the other branch, she politely but firmly declined it.

"That really upset the regional office," recalls Mrs. Patten, laughing. "It messed up a whole chain of promotions."

One of the officers even called her on the phone and said, "Miss Ransdell, we don't know what to do with you."

Finally they gave her three choices: to reconsider, to stay in the same grade and be sent to Des Moines, the "Siberia" for air controllers, or to resign. She chose to go to Des Moines.

The assignment was as described, only worse. The chief of air controllers was "a horror," one of the male controllers disliked women in the business and took joy in making their lives miserable. She and other women there



Bonnie Patten, the first woman air controller in the State of Iowa, scans a photo album that shows the air tower in Des Moines where she

climbed 120 steps daily to get to the job she loved.

Herald Photos By Tom Vincent

were put on the midnight shifts with great frequency. If there were windows to be washed or floors to be scrubbed, they were told off to do it.

"We had to prove ourselves. Even the pilots didn't like us," Bonnie noted.

As if that weren't enough, the control tower was situated on top of one of the airline hangars, steps up from the ground on the outside of the building. In sleet, rain, snow, heat and wind, the steps had to be surmounted to take up duty. "I could get pretty hairy."

When the wind speed reached 60 miles per hour, we were permitted to abandon the tower, but no one ever did, that I know of—not to climb down steps in that kind of gale.

Eventually Bonnie did accept promotion to airway control in Kansas City. It was the only way to get out of Des Moines. As she left, she said to herself, "Goodbye, Des Moines, I hope never to see you again."

Six months later, in late 1945, she had to eat her words. She was offered the position of controller in the tower there, the first woman air controller in the state of Iowa. Meantime, the personnel had changed and so had the attitudes of pilots. This time she enjoyed it.

"Stressful, yes, but not so much as today. We were working mostly with planes that flew under 200 miles per hour, DC3's and the like. No radar, no jets, not at the civilian airports, and of course nowhere near the volume of traffic," Bonnie said.

There were moments, though. Like the midnight shift when she had to talk down a big military transport which was short of fuel and couldn't find the field. Most of the time she was talking the pilot down, she had her head out of the tower window in an icy wind trying to guess where he was by ear.

Another thrill was talking on the phone to Jacqueline Cochran, one of the women pioneers in aviation, about the same ilk and nearly as well known as Amelia Earhart. True, Jacqueline was complaining about the lack of airway supervision of small craft in that area, but it was fun, nevertheless.

"I was happy in my job and felt I could ask no more than to continue what I was doing."

Then she met Ralph Patten, and he changed her mind. His home was Des Moines too, and he was returning to work for the Bell Telephone System, after a stint of two years in the South Pacific as a Seabee in World War II. He had an 8-year-old son who had been shunted among relatives while he had been gone. Bonnie gave up her job to marry him in 1947.

"I felt I couldn't combine air control with being a good mother and wife."

She became involved in PTA meetings, Cub Scouts and Den Mothering, Sunday School and other church activities.

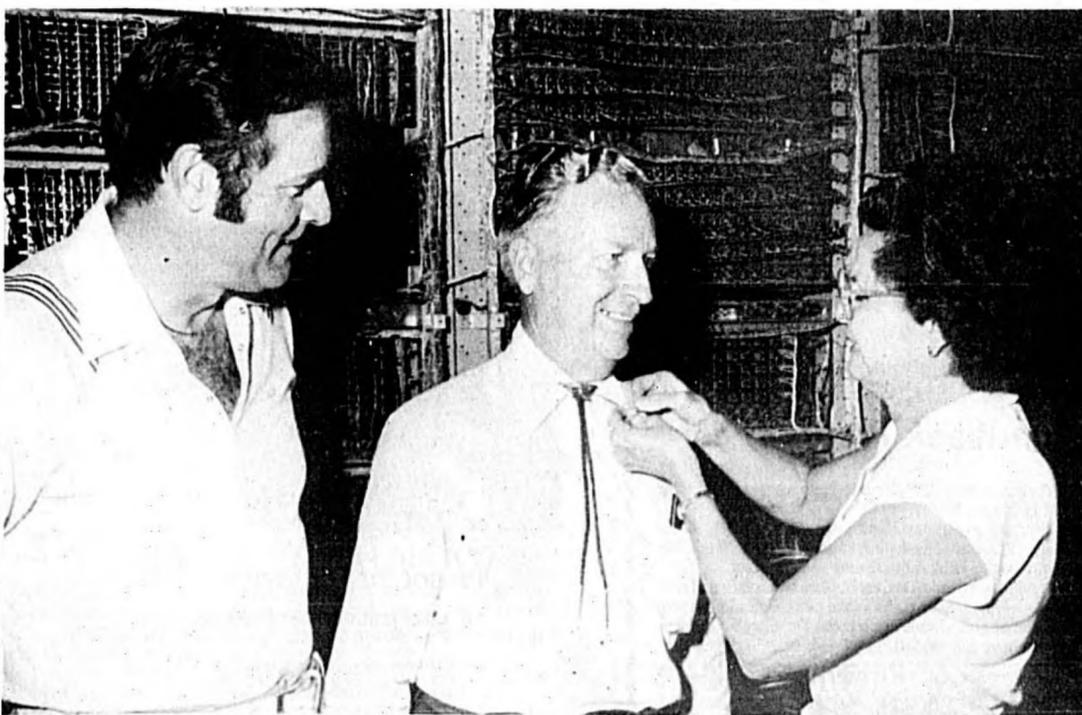
Ralph Patten had visited Florida several times and liked it, so with Bonnie agreeable he transferred at his own request to Sanford in 1957. He was the first PBX



Counting stitches is a far cry from "talking down" troubled airplanes.



Keeping in touch with the airways is Bonnie Patten's favorite reading material.



T.J. McElroy, left, assistant manager of Southern Bell Sanford Plant, looks on while Glen McKendree is pinned with a

retirement emblem by his wife, Mildred "Pudgie," when he was honored at a retirement party at the plant.

41-Year Employee Finally Dials '30'

By DORIS DIETRICH
PEOPLE Editor

Glen M. McKendree dialed "30" on Friday, the 13th, to end 41 years as an employee of Southern Bell Telephone Co.

Actually, McKendree got his start manufacturing parts with Western Electric on May 5, 1941, in Miami, and moved over to Southern Bell in 1950.

"I quit Western Electric and transferred to Southern Bell — all owned by AT&T, which makes it real good," Glen says.

Calling himself a "native cracker, absolutely," Glen is proud of his heritage. Born in Dade City, Glen says his great-grandfather was born in Florida in 1832.

Glen recalls when he came to Sanford in 1956 as a switchman, there were only six telephone company trucks. He adds, "Now there must be pretty close to 100 trucks."

He points out at that time, there were about 7,000 telephone numbers, with facilities available for 30,000 numbers.

"Back in 1955, the old manual office was over the Hollywood Shop (Sanford), and there was no dial system. The two-letter, five-digit system was supposed to be good until the year, 2000. So we have gone from the operator here in Sanford in 1955 right on up to the electronic

era," he marvels.

Explaining that there were seven switchmen when he arrived in Sanford, Glen, says that today there are only two switchmen or switching technicians, as they are called now. "We maintained equipment in the central office and maintained the switchboard until the operators were moved to Orlando over five years ago," he muses.

"Everything has changed," he says, "and employees are technically being replaced by machines. I could talk for hours. Cutting from a manual office to the present dial system was the biggest change. It's remarkable. It went from a primitive state to highly technological."

Glen and Mildred "Pudgie" Ervin of Sanford were married in 1961 and they make their home in Sanford. They have five sons and one granddaughter.

What does retirement hold for the veteran Southern Bell switchman?

"What I want to, when I want, if I want," Glen genially laughed.

"I have enough projects around the house to last three years," he explains. He and Pudgie plan to visit relatives in Pennsylvania, and

See RETIREMENT, Page 3B

PEOPLE

Capt. E. A. Stamm Receives Posthumous Promotion

According to Mrs. Ruth Ann Stamm of Sanford, she has been notified by the Navy Department of the posthumous promotion of her husband, E.A. Stamm to the rank of captain, USN.

Capt. Stamm, a graduate of the U.S. Naval Academy, was shot down over Vietnam in 1968 while piloting a vigilante in an unarmed reconnaissance flight from the USS Constellation. He had been selected for promotion just days before the tragedy, Mrs. Stamm said.

Accepted At Chowan College

Antoinette Denise Hardy of Lake Monroe and a graduate of Seminole High School, has been accepted for admissions to Chowan College, Murfreesboro, N.C. for the fall semester beginning Aug. 22.

Chowan College is a two-year, co-educational, residential college. For students wishing to pursue the baccalaureate degree in senior colleges and universities.

Teacher Attends 'Confratute'

Educating gifted and talented children was the focus of an international conference at The University of Connecticut in Storrs. Attending was Mrs. Sue O'Hara, of Longwood, teacher of the Gifted Program at Sanford and Lakeview Middle Schools in Sanford.

Dubbed "Confratute," the conference-institute, now in its fifth year, is sponsored jointly by The University of Connecticut and the Connecticut Department of Education.

New Stetson Graduate

Kathryn A. Hornady of Longwood, graduated from Stetson University during August commencement exercises.

Art Center Names Director

The Board of Trustees of the Maitland Art Center has unanimously appointed James G. Shepp as Acting Director of the Center. Dorothy Van Arsdale succeeded him as Chairman of the Board of Trustees and Marcia Ramsdell will take over as new Treasurer.

Gym Rompers Open House

The Gym Rompers program is a unique physical fitness system designed especially for children between the ages of 1 and 6. Kidnastics classes for boys and girls, 6 to 10 are also offered at the center.

Gym Rompers offers parents and their children an opportunity for the child to take an active part in a gymnastics program that increases coordination, self confidence, body awareness, flexibility and agility while sharpening motor development skills. Its aim is to develop physical skills during the important preschool developmental years, and also to build an appreciation for physical activities of all kinds.

The gym located at 434 Five Oaks Center, Casselberry, will be open Sunday for Open House as follows: 11:30 a.m. to 12:30 p.m. for children under 3; from 12:30 to 2 p.m. for children 3 to 6; and from 1:30 to 2:30 p.m. for children 6 to 10. Parents must accompany children at all times.



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KIMBERLY GWEN CHILDERS, RUSSELL LAYTON BURKS

Engagement

Childers-Burks

Mr. and Mrs. Lewis Childers, 458 Riverview Ave., Sanford, announce the engagement of their daughter, Kimberly Gwen, to Russell Layton Burks, son of Mr. and Mrs. Wesley Burks, 3304 South Park Ave., Sanford.

Born in Sanford, the bride-elect is the maternal granddaughter of Dorothy Wilson, Redding Gardens Apartments, Sanford, and Chester Brown, 817 W. First St., Sanford. Her paternal grandparents are Earline McDonald, 315 Maple Ave., Sanford, and Brady Childers, Hartselle, Ala.

Miss Childers is a 1982 graduate of Seminole High School where she was a member of the Sunnmaids Dance Team. She is employed as clerk-typist at Seminole Community College.

Her fiancé, born in St. Mary's County, Maryland, is the maternal grandson of Mrs. Eleanor Johnson, Tequesta, Fla.

He is a graduate of the Seminole Community College G.E.D. Program, and is employed as a glass mechanic at Auto Glass and Seat Cover, Sanford.

The wedding will be an event of Aug. 27, at 7 p.m., at First United Methodist Church, Sanford.

In And Around Lake Mary

Former Elvis Associate Attends Memorial Rites

Ken Hicks and wife, Brenda, returned home Wednesday from a trip to Georgia and Tennessee. Ken and Brenda visited with relatives in Dublin, Ga. for two days.

Brenda remained in Georgia while Ken drove on to Memphis to attend the memorial of the fifth anniversary of the death of Elvis Presley. Ken was associated with Elvis from 1970-1974, assisting him in various activities.

The Memorial was held in an arena set up across from Graceland. During each morning, an Elvis movie was seen, followed by a talk session. In the evenings, shows were performed by stars such as Carl Perkins, Bill Black and J.D. Sumner.

On Sunday, Graceland's gates were opened and a candlelight procession to the graveside, led by members of Elvis' group, was held. Approximately 40,000 people attended the memorial.

Ken is writing a book telling of his experiences while he was associated with Elvis and anticipates a January 1983 publication.

Bonnie Olvera
 Lake Mary Correspondent
 321-3366



Bob is an English and Drama teacher in Michigan.

Roy Detwiler was surprised Friday, Aug. 19 with a birthday party given to him by Cindy Lane. Cindy prepared a lovely dinner for the guests.

Attending were Mr. and Mrs. Don Mattoon-Joanner, Roy's sister Carol and children John and Cindy and Jeff and Brian Lane.

The Lake Mary CIA has made plans for their next fund raising project. On Oct. 30, a Pizza Day at Cafe Sorrento will be held with prizes to be given for the best costume.

Watch for news on this project and also on the ground breaking of Phase I of the Community building.

Paul Tremel of Clermont Rd., has just returned from a 2-week sailing trip. Paul and several friends sailed off the coast of Belize, a country between Mexico and Honduras.

Paul is a teacher at Seminole Community College.

Kathy Hall is busy preparing to leave for Jefferson City, Tenn., where she will be attending Carson-Newman College in the fall.

Kathy is the daughter of Judge Wallace and Mrs. Julie Hall and is a 1982 graduate of Seminole High School.

Andrew Evans of Boxford, Mass., is visiting for two weeks with his cousin, Glenn Evans. He will leave here for New York to finish his senior year at Colgate University.

Andrew is the son of John Evans.

Bob Price of Monroe, Mich., is visiting with Tracy Borawski for a week. He plans to visit Disney World, Cypress Gardens and enjoy the beaches and Florida Sun.

Applicants Wanted For Arts Festival

Applications are being taken for the sixth Annual Maitland Arts Festival, Oct. 23 and 24 at Lake Lily.

The show will be limited to about 200 selected artists and craftsmen who will vie for more than \$7,500 in awards. The festival is sponsored by the Maitland Rotary Club with co-promotional assistance by DWDIZ radio, FM 100.

Applicants may submit in six categories: oils and acrylics,

watercolor, graphics and drawing, photography, sculpture and crafts. Applications must include slides of four representative works, a \$5 processing fee and a \$35 entry fee per category.

The entry fee will be returned if the applicant is not selected. Deadline for applications is Sept. 1. Forms are available through the Rotary Club at P.O. Box 1231, Maitland, FL 32751.

Who's Cooking?

The Herald welcomes suggestions for Cook Of The Week. Do you know someone you would like to see featured in this spot? There is something for everyone in the line of cooking.

Novice cooks, as well as master chefs, add a different dimension to dining.

Please contact PEOPLE Editor Doris Dietrich about your news and views on cooking.



Herald Photo by Marva Hawkins

New students and FAMU alumni at reception are from left, Sheryl Joseph, Kathryn Alexander, Debra Davis, Raymond Gaines, Shirley Randall,

Patrick Miller, Martha Doctor and Bennie Alexander.

Reception Fetes FAMU Students

A reception was given for the new and returning Florida A and M University Students by the Seminole County Chapter of the Florida A and M University Alumni Monday at 7:30 p.m. in the annex of New Bethel Missionary Baptist Church.

President Raymond Gaines gave the welcome and purpose of the evening. Chaplain Bennie Alexander gave the prayer.

Chapter members present were introduced, also



Marva Hawkins
 322-5418

returning AMUANS. The Baby Rattlers (new students) were Shirley Randall, Debra Davis, Sheryl Joseph and Patrick Miller.

They were introduced to "College Life On The Hill" by Gina Joseph, Liz Kiner, Eddie Stiles, Lillian McGill.

The "good old days" at FAMU were expressed by the alumni members.

Mr. and Mrs. Lewis Wright and Mr. and Mrs. Walter

Mosley request your presence at the repeating of the vows between Frances Marie and James Leroy Richardson, Sept. 3, at 7 p.m. at St. John Missionary Baptist Church, 10th Street and Cypress Avenue, Sanford. The reception will immediately follow the ceremony.

Mr. and Mrs. Rufus McClain, West 13th Place, had as their houseguests, Mr. and Mrs. Edward Holton and children, of Philadelphia; Mr. and Mrs. Patrick Holton and children, Miami; Mr. and Mrs. Freddie Holton, Orlando; Alvin Holton and son, Haines City; Ms. Katrina Holton, Philadelphia; Ms. Sheryl Ann Jones and daughter, Newark, N.Y.

While visiting they were treated with a cookout.

Fun-Week Program Set

The Seminole YMCA will run its fun-week program for boys and girls, ages 6 to 12.

The program will start Monday and will run to Aug. 27. The week will consist of ice skating, swimming, Circus World, Sea World, Wet-N-Wild, roller skating and surprises.

Enrollment is limited and registration will be going on until Friday August 27 at 6 p.m. Buses will pick children up and drop them off at area elementary schools. For more information, persons may call 862-0444.



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 Saturday, September 4th 9 a.m. til noon

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In And Around Sanford

Surprise Farewell Party Fetes College-Bound Coed

Bags are being carefully packed by coeds around the nation for the annual trek to the ivy covered towers of learning. Many students are thrilled at flying the home coop while some freshmen shed tears over leaving their loving families, friends and pets behind.

Sandra (Sandy) Orwig will leave Aug. 25 for Florida State University, Tallahassee, to pursue a career in nursing. Sandra, a company dancer with Ballet Guild of Sanford-Seminole, attended Seminole Community College for the past two years while dancing and babysitting with Valerie Ann and Natalie Weld, daughters of Valerie and George Weld.

To send the pretty coed off to the big U with a fond farewell, Valerie and George hosted a casual surprise pizza party Thursday night at their 20th Street home honoring Sandra.

Valerie says Sandra's favorite food is pizza and friends came bearing gifts to Sandra who will be sorely missed. "She's just like our other daughter," Valerie commented.

Others invited to the farewell few were Sandra's parents, Martha and Bob Orwig, and her sister, Susan Orwig; Eleanor and Bob Maresca and their daughter, Leslie Maresca; Linda Grissom, Phyllis Grissom, Holley Kurimui, Phil Ricker, Mary Ann and Tommy Duxbury, Nell and Harold Whittern and Miriam and David Wright.

Phyllis Johnson, 2437 Laurel Ave., says 50 members of the Johnson family attended a reunion last Sunday at Ponce DeLeon Springs. This reunion has been held since 1915, Phyllis says.

"Picknicking, swimming and visiting with one another was enjoyed by all," Phyllis added.

Doris Dietrich

PEOPLE Editor



Attending from Sanford were: Mrs. Ruby Kidd and Mrs. Rosa Byrd, daughters of the late John W. Johnson, Richard Dean, Luci Dean, Phyllis and Selby Johnson, Rex Byrd and family, Virginia Watkins and family, Mr. and Mrs. Cole Thomas and family (Geneva), all grandchildren and great grandchildren of the late John W. Johnson, and Mr. and Mrs. Amos Drummond and grandson of Apopka.

The Humane Society of Seminole County is planning a Flea Market the first Saturday in October. Items are needed as well as volunteers to transport and store items. Call Jane, 323-8000 if you can help.

An Art and Craft Sale is also coming up in October, November and December. Artists are asked by Jane to keep this in mind.

Some of the items the struggling shelter needs are: canned cat food, kitten chow, kitty litter, medium and large size litter boxes, cat toys, metal fine tooth flea combs, animal dog food, water buckets, broom, paper towels, household bleach and many other items including dollars and cents.

Volunteers are also needed. Please call 323-8000 if you can help in the smallest way.



Herald Photo by Tom Vincent

GARDEN OF THE MONTH

Magnolia Circle of the Garden Club of Sanford has selected the grounds at the home of Mr. and Mrs. Kenneth Facemyer, 3155 Country Club Road for the Garden of the Month Award. According to Magnolia member Beth Welebob, president of the club, "The grounds were selected for color harmony and beautiful overall balance. The graceful arrangement of impatiens is just beautiful."

Birthday Girl Gets 'No Gift' Surprise

DEAR ABBY: Last Saturday, Mac, a guy I've been dating, called and asked me to go shopping with him. He knew it was my birthday, so I got all dressed up expecting an exciting day. (Mac is 46 and I'm 42)

He took me to two stores — both men's stores — where he went on a shopping spree, buying himself shirts, pants, socks, ties, etc. From there he took me to an appliance store. I was sure he was going to ask me to pick out something for my birthday, but instead he bought a TV set for his mother.

From there he took me to Joe's Place — his favorite hangout — saying there was something going on there. I thought he had a little surprise party planned for me, but I was wrong again. The "something" that was going on was a birthday party for Joe's girlfriend who worked there. A vase with a dozen red roses was standing on the bar, so Mac took a rose, handed it to me and said, "Happy Birthday!"

After a few drinks he suggested we go to my place and raid the fridge. No present, no card, and he hadn't even planned on taking me to dinner? I felt so hurt I started to cry. He said he couldn't stand to see a woman cry, and if I didn't stop he would take me home and leave me there?

I couldn't stop crying, so he took me home, said goodbye, and I haven't seen him since. How should I handle this? I'm afraid I've lost him.

UNHAPPY BIRTHDAY IN ST. PAUL, MINN. DEAR UNHAPPY: What's to handle? Praise the Lord and pray you've lost him! Then evaluate what you've lost — a selfish, thoughtless, insensitive cheapskate who would deny you the luxury of a good cry.

DEAR ABBY: I am a 17-year-old girl. The last time I wrote to you I was 15. At that time I was very depressed because I had never had a date. You told me to be patient — that my time would come. I thought, "Yeah, oh sure!" But you were right, Abby. Now I have two boyfriends and I've never been happier.

Here's my question: What is meant by going to "first base," "second base," "third base" and "making a home run"? I know kissing and petting and going all the way are involved, but I would like to know exactly what each base



Dear Abby means UP TO BAT

DEAR UP: Unless the terms have changed since I was pitched, "first base" means kissing, "second base" is petting above the waist, "third base" below the waist, and a "home run" means going all the way. (P.S. And a "switcher-hitter" still means what it's always meant.)

DEAR ABBY: Our son is engaged to marry a Chinese woman. We have accepted her without qualms or reservations, as she is a fine person, but her parents have not accepted our son. They have refused to meet us, so our first meeting will be at the wedding ceremony.

We are a white, upper middle-class family. The bride-to-be has convinced my son that according to Chinese tradition the groom must pay for the entire wedding. This includes the ceremony, dinner and reception. I have never heard of this "tradition," nor has anyone else I mentioned it to — including several Oriental people.

Will you please advise if this is an old Chinese custom, or is my son being taken over the hurdles?

WITHHOLD OUR NAMES DEAR WITHHOLD: The bride's parents are apparently still clinging to old-world Chinese tradition whereby the groom's family pays for the wedding and reception. However, the family of the bride is expected to contribute as handsome a dowry as they can afford — money, jewelry, etc., and at the very least, the bridal couple's bedroom set!

If you hate to write letters because you don't know what to say, send for Abby's complete booklet on letter-writing. Send \$2 and a long, stamped (37 cents), self-addressed envelope to Abby, Letter Booklet, P.O. Box 35923, Hollywood, Calif. 90038.

...Retirement

Continued From Page 1B New Orleans in the spring, he says. They like to fish, camp and travel.

Glen, a charter and active member of the Telephone Pioneers of America where he has served as treasurer, is also an elder in the Lutheran Church of the Redeemer.

Calling himself a do-it-yourselfer, Glen says, "I can do just about anything around the house — electrical repair, woodworking, anything mechanical, tune-up automobile, paint, the

yard — and cook."

Glen acknowledged that with he and his wife working, whoever came home first did the cooking with the other cleaning up. "Now that I'm retired I have an idea I'm going to inherit a lot more work," he chuckled.

Claiming he has had several offers for his "do-it-yourself" services, Glen is not interested in any outside work.

At least, not for now, he says.

...Controller

Continued From Page 1B exercises. For three years, over 200 people, from all walks of life and every age, from 10 to 75, were involved in the project.

"I would never have believed how many wonderful, compassionate people there could be in such a small town, but for this," she declared.

The Pattens, who live in DeBary, have had their own troubles. Ralph has undergone seven operations on one of his eyes for detached retina. Bonnie had a severe heart attack which left permanent damage. It hasn't stopped them, merely changed their occupations.

Ralph fishes avidly and is handyman around the house and garden. Bonnie knits and crochets, continues her church work at a slower pace and has taken up genealogy and history. They frequently see their son and daughter-in-law, who live in Orlando. They're a happy couple.

BARBS Phil Pastoret

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<p>MAALOX ANTACID 12-OUNCE 1.79 Limit 1</p>	<p>FINESSE CONDITIONER 7-OZ. 2 TYPES 1.29 Limit 1</p>	<p>BOUNCE FABRIC SOFTENER BOX OF 20 Sale Price 89¢ Limit 1</p>	<p>70-SHEET WIREBOUND NOTEBOOK Regular 1.19 ea. 2/79¢</p>	<p>1 1/2-INCH VINYL BINDER 3 COLORS Reg. 3.49 1.79</p>	
<p>ECKERD THERAPEUTIC M SUPPLEMENT BOTTLE OF 132 Reg. 4.99 3.39 Limit 1</p>	<p>CLAIRMIST HAIR SPRAY 4-OZ. 2 TYPES 79¢ Limit 1</p>	<p>LEGG'S PANTYHOSE REGULAR STYLE Reg. 1.79 Limit 1 1.19</p>	<p>SPINDEX WEBSTER'S DICTIONARY Regular 2.59 1.39</p>	<p>CONSTRUCTION PAPER PACK OF 42 Reg. 1.00 ea. 2/1.00</p>	<p>BUF-PUF CLEANSING SPONGE NON-MEDICATED Sale Price 1.69 Limit 1</p>
<p>ISOPROPYL ALCOHOL 16-OUNCE 39¢ Limit 1</p>	<p>SUAVE SHAMPOO SALSA & PROTEIN 16-OZ. 2 TYPES 99¢ Limit 1</p>	<p>BUF-PUF CLEANSING SPONGE NON-MEDICATED Sale Price 1.69 Limit 1</p>	<p>PLASTIC MILK CRATES Reg. 3.99 ea. 2/5.00</p>	<p>SAF-T-CUT SCISSORS Regular 1.29 69¢</p>	<p>SCHOOL BOX Regular 49¢ 33¢</p>
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COUNTRYSIDE BAPTIST CHURCH... Avery M. Long, Pastor... Sunday School 9:45 a.m., 11:00 a.m., 7:00 p.m.

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JORDAN BAPTIST CHURCH... S. E. Stanton, Pastor... Sunday School 9:45 a.m., 11:00 a.m., 7:00 p.m.

LAKE MARY BAPTIST MISSION... Sunday School 9:45 a.m., 11:00 a.m., 7:00 p.m.

FIRST BAPTIST CHURCH OF LONGWOOD... Rev. James W. Mammoth, Pastor... Sunday School 9:45 a.m., 11:00 a.m., 7:00 p.m.

NEW MOUNT CALVARY MISSIONARY BAPTIST CHURCH... Rev. George W. Warren, Pastor... Sunday School 9:45 a.m., 11:00 a.m., 7:00 p.m.

PALMETTO AVENUE BAPTIST CHURCH... Rev. Raymond Crocker, Pastor... Sunday School 9:45 a.m., 11:00 a.m., 7:00 p.m.

REVENNA PARK BAPTIST CHURCH... Rev. Gary DeBusk, Pastor... Sunday School 9:45 a.m., 11:00 a.m., 7:00 p.m.

...THE HOPE OF OUR COMMUNITY, OUR NATION! The Church...



TAKE THE LONG VIEW



Who doesn't dream, sometimes? Who doesn't stand gazing into the future, picturing that graduation day, that wedding ceremony, that new car... Millions of people find it in the Christian faith. The apostle Paul said that he was strengthened in everything by faith in Christ...



Table with columns for days of the week (Sunday through Saturday) and corresponding Bible verses (Isaiah, Jeremiah, John, I Corinthians, Hebrews, II Peter, John).

- List of sponsors including Atlantic National Bank, Flagship Bank of Seminole, Gregory Lumber, Harrell & Beverly Transmision, JCPenney, Mel's Gulf Service, Senkarik Glass & Paint Co., Inc., and others.

SEMINOLE COUNTY AREA CHURCH DIRECTORY

- Comprehensive directory listing various churches such as Assembly of God, Baptist, Catholic, Christian, Church of Christ, Church of God, Congregational, Episcopal, Lutheran, Methodist, Nazarene, Pentecostal, and Presbyterian, along with their addresses and service times.

Methodist OSTEEN UNITED METHODIST CHURCH... Sunday School 10:00 a.m., 11:00 a.m., 7:00 p.m.

Episcopal HOLY CROSS... Rev. Leroy D. Scer, Pastor... Sunday School 10:00 a.m., 11:00 a.m., 7:00 p.m.

Nazarene FIRST CHURCH OF THE NAZARENE... Sunday School 9:45 a.m., 11:00 a.m., 7:00 p.m.

American Orthodox TIES THAT BIND... Sunday School 11 a.m. & 7 p.m.

Lutheran LUTHERAN CHURCH OF THE REDEEMER... Sunday School 9:45 a.m., 11:00 a.m., 7:00 p.m.

Presbyterian FIRST PRESBYTERIAN CHURCH... Sunday School 9:45 a.m., 11:00 a.m., 7:00 p.m.

Methodist GRACE UNITED METHODIST CHURCH... Sunday School 9:45 a.m., 11:00 a.m., 7:00 p.m.

Methodist TANLAND UNITED METHODIST CHURCH... Sunday School 9:45 a.m., 11:00 a.m., 7:00 p.m.

Briefly

Cinda Hixenbaugh Concert At Community Methodist

Cinda Hixenbaugh, a 22-year-old Asbury College graduate, sang soprano for The ReGeneration group traveling through 39 states. She will present a concert at Community United Methodist Church, Casselberry, this Sunday at 7 p.m. She is on an 8-week concert tour in Florida before returning to Kentucky to continue her music ministry through concert and television work. She recently recorded a solo album entitled "Gracefully Yours, Cinda" and will use music from the album in her concert.

Bart Buchanan To Preach



Bart Buchanan, minister of youth, at First Baptist Church, Sanford will be preaching at both services this Sunday. Barton has had four years preaching experience at a resort ministry and also guest speaker at churches around the area.

This Sunday will be his last service at First Baptist as he will leave for South Eastern Baptist Theological Seminary at Wake Forest, N.C., where he is seeking a Masters of Divinity degree.



Dr. Phipps Fills Pulpit

Rev. Mark P. Weaver, pastor of Pinecrest Baptist Church will be on vacation August 22 and filling the pulpit will be Dr. Charles L. Phipps.

Dr. Phipps was born in Iowa, 1911, graduated from high school in Nebraska, attended Mississippi College, graduated with B.A. 1949. He entered Southern Baptist Theological Seminary, Master of Divinity, 1953 and Doctor of Divinity in 1972 at Pacific Western University.

Dr. and Mrs. Phipps have pastored several churches in various states for 16 years, retired in 1976 and have been residents of Sanford since June 1981.

Evangelist To Speak

Evangelist Dr. Terry Donohue will bring the message at the 7:30 p.m. service this Sunday at the First Baptist Church of Deltona. At the 7 p.m. mid-week prayer meeting the Bible study will be presented by Jeff Kerley, youth director of the church.

Youths Aid In Event

Six youths from Community United Methodist Church were in Jacksonville Sunday, Monday and Tuesday to help with the youth week at Murray Hill United Methodist Church, accompanied by the youth director Joe Irish. They included Joe Dalton, Janice Smallwood, Donna Alderman, Jennie Drexler, Angie Kelsey, Lisa Miller. The Community United Methodist Youth held a retreat at Camp Joy at Rock Springs, "A Farewell to Seniors", Friday and Saturday. They will wind up summer activities August 28 by going to Wet-n-Wild Christian Night.

Swim Party For Youth

The Youth Alive Fellowship of Trinity Assembly of God, Deltona, (ages 13-18) will hold a swim party and cookout at Bill and Teena Sharp's home. The group will leave the church at 9:30 a.m. and return at 4 p.m.

Fund Raiser Hired

Seminole Heights Baptist Church has voted to employ Bob New, business manager for the First Baptist Church, Orlando, as director of a fund raising campaign to raise funds for the church's building program. The goal is to construct a multipurpose building on the church's Markham Woods Road site. The steering committee will meet at 5 p.m. Sunday to adopt plans for the campaign.

Selected leaders will meet August 29 and week days and Sundays to follow.

Baptist Youth Outing

Youth of the Seminole Heights Baptist Church will be attending Christian Family Day at Wet 'n' Wild on Saturday, August 28. Arrangements for the day include attendance at an evening concert featuring Craig Smigh, Truth and Band. The trip is the final one planned for the young people this summer. Activities have been coordinated by the Youth Council, Richard L. Mullins, Minister of music and youth, and Kim Harvey, summer youth worker.

Church Picnic Set

Trinity Assembly of God, 875 Elckam Boulevard, Deltona, will hold a picnic at Sportsman's Park in Deltona for all ages. Adults are asked to bring covered dishes and the paper goods and drinks will be provided. Entertainment is planned for the adults and egg and water balloon throwing and other games for the young people.

Mariners' Madness

The Mariners group of First Presbyterian Church of Sanford will hold a "Madness Mixer" Saturday, August 28, in the fellowship hall. Dress is casual and dessert will be provided. For reservations call 322-7219.



FAST FUNDS FOR HUNGER

Herald Photos by
Jane Casselberry

Joining hands in prayer during 30-hour Planned Famine fast and hunger study at Community United Methodist Church last weekend were Junior High Youth Fellowship members in photo below, from left Doug Kolbjornsen, Kristi Boone, Angie Kelsey, Jeninne Drexler and Lisa Miller. A total of \$637 was raised to fight world hunger through pledges from sponsors. Top money raisers (photo above) were from left, Jennifer Ragsdale, \$100, junior high; Roy Kelsey, \$91.50; Jesus Young Followers; and Debbie Kaeder, \$28.68, senior high.



Should We Bring Back Prohibition?

As foreman of the Cuyahoga County Grand Jury in Ohio during the summer term, I have become increasingly aware of the close connection between drinking and crime.

A Roman Catholic priest who has devoted particular attention to alcoholism in his ministry says, "The presence of two of every three inmates in the state prisons can be traced to drinking — or drinking and drugs."

It is not only drinking per se that leads to crime. It is the atmosphere of rowdiness at some bars which triggers (literally) many a felonious assault. Our grand jury has been told that the patrons at numberless saloons may sit around for hours — usually it doesn't take that long — waiting for a chance to start or participate in a brawl which often ends with somebody getting bloodied up.

Should we consider going back to Prohibition? Maybe not, but even the critics of Prohibition admit that the speakeasy, which replaced the corner saloon, discouraged the patronage of drunks and hangers-on who now couldn't afford the price of a drink — two to 10 times the old saloon price.

But that was not the only good effect in the view of a retired Methodist minister who lived through the Prohibition years.

He quotes President Charles Eliot of Harvard University as saying, "Testimony of manufacturers, physicians and social workers demonstrates beyond a doubt that Prohibition is sapping the terrible forces of crime and vice."

The minister also cites an economist of the era who said that "the savings from alcoholic consumption have served exactly the same purpose as if there had been an increase in earnings and income of \$3 billion to \$4 billion per year."

A social worker is reported as saying in 1927, "Prohibition has certainly done well by the poor. Education is increasing. Tenement brawls are few. The continual Saturday night drunk and Monday morning headaches are gone."

Was there less drinking or more during the 13 years of Prohibition from 1920 to 1933? Andrew Sinclair, in his book, "The Era of Excess," says that beer consumption declined but that wine and "spirits" consumption increased.

"Reasonable home-brewed beer was harder to make than fermented grape juice or a passable gin," writes Sinclair. "Moreover, beer was too bulky and dangerous to transport for long distances."

While bootleggers flourished and grew rich during

Seventh-day Adventist Church Community Services provide free health tests at a Semi- nole County shopping center.



Adventists Schedule Free Health Tests

A multiphasic health screening team will offer free tests for glaucoma, hemoglobin, blood pressure and diabetes at the Zayre Shopping Plaza, 17-92 and Airport Boulevard in Sanford from 10 a.m. to 4 p.m. on Wednesday.

This service is sponsored by the Community Services of the Sanford Seventh-day Adventist Church, 700 Elm Ave.

"Many people never take health as a serious issue until problems develop," say Ken Bryant, pastor of the local church. "Our emphasis has always been on preventative medicine advocating a vegetarian diet and the abstinence from alcoholic beverages and tobacco. Adventists who

practice a few simple dietary rules live 8-12 years longer than the average and enjoy better health, vigor and vitality."

The respected National Academy of Sciences recently recommended controlled diet as a possible preventive for cancer. It reported that "diet appears to play a role in most common cancers" and said that "Americans may reduce their risks by eating less fats and less salt-cured foods and more vegetables and grains."

A Five-Day Plan to Stop Smoking and The Natural Way to Weight Control Programs are being offered and registration can be made at the screening van.

Gunter Appointed Hawaii Overseer

The 59th General Assembly of the Church of God, convening in Kansas City, Mo., last week, honored local pastor D.K. Gunter and family, of Sanford Church of God, by appointing him State Overseer of Hawaii for the ensuing two years. The appointment will be followed by a second two-year term. In addition to overseeing churches and pastoral assignments he will be representing the denomination's Military Servicemen's centers throughout the Pacific Far East. His work will take him to Tokyo, Okinawa, Hong Kong, Seoul, Korea, Guam, and the Philippines.



The Gunter Family — D.K., Brenda, Melissa and Kevin.

Pastor Gunter has served the Sanford congregation successfully for more than three years. Under his leadership there has been a 26 percent increase in membership, numerous financial records have been set, and many property improvements have been made.

The church has been strong in its world missions commitments and has sponsored pastor Gunter on several missionary crusades in the West Indies. An active youth ministry has been developed and a Spanish ministry established. In addition, plans are underway for day care,

kindergarten, and private school to open in the near future. Pastor Gunter is well known in the community through the Sanford Ministerial Association and other civic involvements.

Pastor Gunter and his wife, Brenda, have two children, Melissa, 14, and Kevin, 8.

Episcopalian Profile Released

By DAVID E. ANDERSON
UPI Religion Writer

Episcopalians, sometimes painted by their more theologically conservative critics as the most secular of Christian faiths, come out a full 8 points higher than other Americans in rating the importance of religion in their lives.

According to a recent Gallup Poll, "Profile of Episcopalians" study, a full 94 percent of Episcopalians respondents said they rated religion as very or fairly important in their lives. Among the general population, the figure is 86 percent.

The survey was conducted by the denomination's State of the Church Committee for the church's triennial general convention next month in New Orleans.

Two specific questions were asked about religious belief: one on beliefs about Jesus Christ and the other on beliefs about the Bible.

According to the survey results, 73 percent of the Episcopalians polled by the Gallup organization said they believe Jesus was both God and man, with 9 percent saying he was God and 14 percent saying he was "a divinely inspired man."

Belief about the Bible has changed sharply since 1978 — the last survey — according to church officials.

The number of Episcopalians who say the Bible is "to be taken literally, word for word" has declined

from 15 percent to 11 percent, and the proportion believing the Bible is the "inspired word of God, but not everything in it should be taken literally, word for word," has increased from 74 percent to 80 percent.

Church officials say the findings show that "neither those who take the Bible absolutely literally nor those who accept it as a mere book of legends represent majority views in the Episcopal Church."

When belief was linked to behavior, the survey found Episcopalians Church attendance substantially higher than the average American with 47 percent of the church members attending church weekly, compared with 31 percent of Americans as a whole.

More than three in four Episcopalians attend church at least twice a month, the survey added.

All but 1 percent of Episcopalians say they pray, with private prayer once a day the most frequent manner, according to the survey.

Saints And Sinners

George Plagenz



Prohibition. Sinclair reports that "a sophisticated and economic group of Americans preferred to mix their own poison" — bathtub gin.

They bought raw alcohol from the bootlegger or druggist and mixed it in the bathtub with quantities of glycerine and oil of juniper.

"It was the mixture," says Sinclair, "that did much to ruin the digestion of the American middle classes. The mixture was served with quantities of ginger ale to hide the flavor but nothing could disguise the crawling horrors of the after-effects."

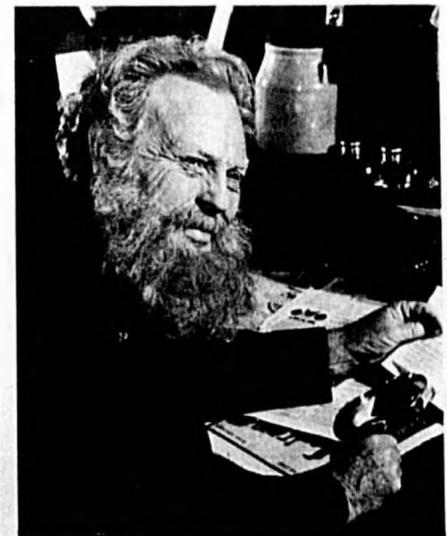
If Prohibition failed, part of the trouble was that the laws were hard to enforce. It was illegal, for instance, to sell fermented alcohol but the Volstead Act — passed by Congress to enforce the 18th Amendment — said nothing about selling grape juice that might ferment after it stayed awhile in the cellar.

And was born the "wine brick."

Wine bricks were a grape concentrate in solid form, about the size of a pound of butter. They came in several flavors — sherry, muscatel, calret and others.

The secret was to let the bricks dissolve in a gallon of water, add sugar and shake the mixture every day — and in three weeks you had wine.

But to put these directions on the package would be illegal under the provisions of the Volstead Act. So the makers of the wine bricks printed a list of instructions which said: "Do NOT dissolve this brick in a gallon of water, add sugar and shake daily for three weeks. To do so would give you wine with 15 percent alcohol contents."



"Sheffey," a feature-length motion picture produced by Unusual Films of Bob Jones University, Greenville, S.C., is scheduled to be shown at 7 p.m. Sunday at First Baptist Church, Winter Springs, 290 E. Bahama Road. The color film depicts events from the life of Robert Sayers Sheffey, a 19th century circuit riding preacher who ministered to the mountain folk of the Virginias, Carolinas, and parts of Tennessee and Kentucky.

**St. Luke's
Lutheran
Church**

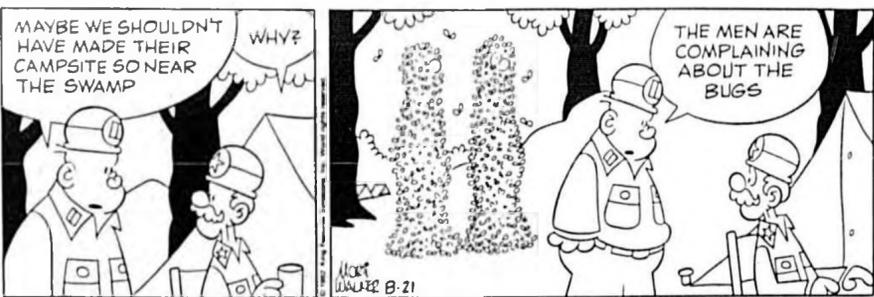
Highway 426 & Red Bug Road, Oviedo 32765

SUNDAY WORSHIP SERVICES
8:30 A.M. and 11:00 A.M.
SUNDAY SCHOOL: 9:45 A.M.
E.J. ROSSOW, PASTOR 365-3408



BEETLE BAILEY

by Mort Walker



THE BORN LOSER

by Art Sansom



ARCHIE

by Bob Montana



EEK & MEEK

by Howie Schneider



PRISCILLA'S POP

by Ed Sullivan



BUGS BUNNY

by Stoffel & Heidahl



FRANK AND ERNEST

by Bob Thaves



TUMBLEWEEDS

by T. K. Ryan



ACROSS

2 Auld Lang

Answer to Previous Puzzle

- 1 Time zone (abbr)
3 Volunteer state (abbr)
4 Feline sound
7 Actor Ferrer
10 Court cry
12 Biblical land
14 Actress West
15 Domini
16 Locus
17 Sundown
18 Court game
20 Irregularly notched
22 Ethiopia's neighbor
24 Fizzing sounds
26 Shabby clothing
30 Lion, for one
31 Music syllable
32 Intermediate (prefix)
33 Incorporated (abbr)
34 Baseballer Cobb
36 Beast's stomach
37 Pale
39 College student
42 Cherry
45 Greek letter
47 Micro avant-garde
51 Guys
52 Actor Ladd
54 Israeli folk dance
55 Encountered
56 Indefinite amount
57 Chinese currency
58 Snaky letter
59 Pitiful
60 Swift aircraft (abbr)

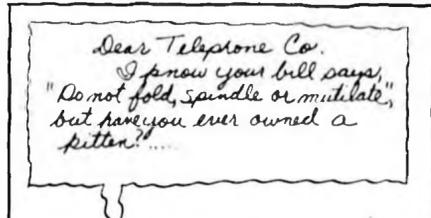


DOWN

1 Ditch around a castle

KIT 'N' CARLYLE

by Larry Wright



WIN AT BRIDGE

NORTH 8-21-82
9654
842
K Q 7
A K 10
WEST A K 10 7
9 3
6 2
8 5 4
EAST 8 3
Q 5
9 8 5 3
J 9 7 6 3
SOUTH J 2
A K 10 7 6
A J 10 4
Q 2
Vulnerable: North-South
Dealer: North
West North East South
14 Pass Pass 17
14 Pass Pass 30
Pass 30 Pass 40
Pass Pass Pass

often, but when it does it leaves its victim in a state where he would like to be unconscious. North's club opening is one of those convenient three-card club bids. He only has 12 high card points, but he has three quick tricks and decides to bid something with them. South winds up at a normal sound four-heart contract. He must lose two spades and should only lose one trump if the suit breaks 3-2. West starts out with the king and queen of spades. If he is a careless West he will continue with the ace. South will ruff low, play his ace and king of trumps, concede one trump and score the rubber. A careful West will see that his side is not going to get any more tricks outside the trump suit and will think about the chance for an uppercut. He will carefully lead his seven of spades. Now it will be up to East to ruff. East must see that he can't do any real good ruffing with his live spot and will play the queen. South can overruff or not. In either case the defense gets two trump tricks and 100 points above the line. (NEWSPAPER ENTERPRISE ASSN)

Opening lead: 4K
By Oswald Jacoby and Alan Sontag
The name "Uppercut" has been given to that class of bridge plays where a moderately high trump is used to promote a trick for partner. It doesn't come up very

HOROSCOPE

By BERNICE HEDE OSOL

For Sunday, August 22, 1982

YOUR BIRTHDAY

Aug. 22, 1982
Careful and sensible management of your material affairs is necessary in the year ahead. Utilizing such methods will provide a slow but sure upturn.

LEO (July 23-Aug. 22)
Although you may be tempted to do otherwise, it's best not to speak of others today unless you have something complimentary to say. Predictions of what's in store for you in the seasons following your birth date and where to look for your luck and opportunities are in your Astro-Graph. Mail \$1 for each to Astro-Graph, Box 489, Radio City Station, N.Y. 10019. Be sure to specify birth date.

VRGO (Aug. 23-Sept. 22)
Beware of tendencies toward being stingy with your resources or possessions today, especially when dealing with persons who have helped you.

LIBRA (Sept. 23-Oct. 23)
You are noted for your fairness and willingness to compromise, but today you may surprise those who know you by keeping these qualities hidden.

SCORPIO (Oct. 24-Nov. 22)
Unfortunately, it may be difficult for you to disguise your true feelings today. Someone who likes you might be hurt by your actions.

SAGITTARIUS (Nov. 23-Dec. 21)
It's important to avoid the company of negative friends today, or else

they may convince you that you can't do something that you really can.

CAPRICORN (Dec. 22-Jan. 19)
If you have the ability to smile at your own mistakes today, then others will laugh along with you and not at you. Lighten up.

AQUARIUS (Jan. 20-Feb. 19)
Be selective regarding the topics you choose to talk about with friends today. They may not wish to hear your more serious views.

PISCES (Feb. 20-March 20)
Don't try to pry secrets today from one who is reluctant to discuss his or her personal matters. In due time this person will tell you all.

ARIES (March 21-April 19)
Instead of looking on the sunny side as you usually do, you may dwell on negative aspects today. Get back in character.

TAURUS (April 20-May 20)
Others may impose upon your time today and ask you to help them with things you'd rather not do. Don't back out by using frail excuses.

GEMINI (May 21-June 20)
Improper conduct on the playing field could get you labeled as a poor sport. If you're behind, act as graciously as you would if you were winning.

CANCER (June 21-July 22)
You can accomplish what you set out to do today, provided you aren't looking for easy outs. Keep your shoulder to the wheel.

For Monday, August 23, 1982

YOUR BIRTHDAY

August 23, 1982
Take your time to establish and develop any situation in which you become involved this coming year. Leaping from one project to another will prove fruitless and a complete waste of time.

VRGO (Aug. 23-Sept. 22)
In order to pacify a demanding companion, you could change your direction today and upset something which was going smoothly for you. Don't yield to another's pressure tactics. Find out more of what lies ahead for you in the seasons following your birthday by sending for your copy of Astro-Graph. Mail \$1 for each to Astro-Graph, Box 489, Radio City Station, N.Y. 10019. Be sure to specify birth date.

LIBRA (Sept. 23-Oct. 23)
There's a possibility you may be privy to some information today which could bring you substantial rewards, but if you share your news you'll negate its worth.

SCORPIO (Oct. 24-Nov. 22)
You could be so enthusiastic today about a project that you'll fail to add up what it could cost. This would be your downfall.

SAGITTARIUS (Nov. 23-Dec. 21)
Most of the time it makes sense to consider the opinions of others, but today they could cause you to back off from something you instinctively know to be right.

CAPRICORN (Dec. 22-Jan. 19)
Most of your thinking will be correct today. Unfortunately, it will be those little things you take for granted

which may cause the foul-ups.

AQUARIUS (Jan. 20-Feb. 19)
Be wary in group involvements today. Although most of the individuals are honest, there could be one who, for selfish purposes, is withholding facts which could hurt the rest.

PISCES (Feb. 20-March 20)
Your ideas may be bright and ingenious, but if you put them into action before checking for hidden obstacles, they'll not pan out.

ARIES (March 21-April 19)
Pay particular attention to details today, especially when working with others. A grave oversight could turn a fortunate break into a bummer.

TAURUS (April 20-May 20)
Erratic or emotional associates could be so high-strung today that it may be best to avoid them. Deal only with those who have a history of being stable and cooperative.

GEMINI (May 21-June 20)
Avoid telling little white lies today, even when you're trying to placate another's feelings. Fibs won't escape detection and you'll come out the loser.

CANCER (June 21-July 22)
There's a chance something will occur today to disrupt your work, so it may be a good idea to tackle only tasks which you could leave undone if necessary.

LEO (July 23-Aug. 22)
Take care your generosity isn't taken advantage of today by a smooth-talking individual. You're more gullible than usual to a sob story.

GARFIELD

by Jim Davis



ANNIE

by Leonard Starr



TONIGHT'S TV

SATURDAY

2:00
(2) (4) BASEBALL Regional coverage of Montreal Expos at Houston Astros or San Diego Padres at Chicago Cubs
(2) (10) WHAT'S KILLING FLORIDA'S LAKES The problems affecting Florida lakes. Both natural and man-made, as well as the plausible results, should conservation warnings go unheeded are examined

2:30
(7) (9) CIRCLE OF STARS Buck Owens

2:35
(1) (17) MOVIE "The Long Walk" (1967) Yul Brynner, Trevor Howard. A nomadic Indian tribe's problems eventually involve an archaeologist

3:00
(1) (35) MOVIE "Mangover" (1941) Edward G. Robinson, George Raft. Two men break up their close friendship when they fight over the same girl
(2) (10) PRESENTE
(3) (9) HOGAN'S HEROES
(7) (9) COLLEGE FOOTBALL PREVIEW
(2) (10) TONY BROWN'S JOURNAL "The Black Church: Friend Or Foe?" Stanton Perkins and Reverend Ernest Gibson discuss what the black church is doing for the black community (R)

4:00
(3) (9) PGA GOLF Warwick Hills Open. Live coverage of the third round from the Warwick Hills Country Club, Grand Blanc, Mich.
(7) (9) WRESTLING
(2) (10) ARTHUR RUBINSTEIN "The Young" / "Carlos Alfid" At the age of 91 Maestro Arthur Rubinstein talks about life, music and people while traveling throughout the Mediterranean and Europe

5:00
(3) (4) LPGA GOLF "World Championship Of Women's Golf" Coverage of the third round from the Shaker Heights Country Club, Ohio
(5) (9) TRAVERS STAKES Live coverage of the 1-1/4 mile race for three-year-old thoroughbreds, from the Saratoga Race Track, Saratoga Springs, N.Y.
(7) (9) WIDE WORLD OF SPORTS Scheduled live coverage of the U.S. Platform Diving Championships (from Pittsburgh, Pa.)
(1) (35) DANIEL BOONE
(2) (10) FLAMBARDS Inheritance. Mark and Christina argue about the ownership of Flambarde. Mark reiterates his marriage proposal to Christina (Part 12) (R)

5:05
(12) (17) RAT PATROL

5:35
(12) (17) MOTORWEEK ILLUSTRATED

EVENING
(2) (4) (3) (9) NEWS
(1) (35) KUNG FU
(2) (10) NOVA "The Wizard Who Spat On The Floor" Bernard Hughes narrates a film portrait of Thomas Edison featuring unique footage of Edison explaining his inventions and interviews with his family, employees and critics (R)

6:05
(12) (17) WRESTLING
(3) (4) NBC NEWS
(5) (9) CBS NEWS
(7) (9) NEWS
(2) (4) IN SEARCH OF...
(5) (9) HEE HAW
(7) (9) LAWRENCE WELK
(1) (35) WILD, WILD WEST
(2) (10) SURVIVAL "Penguin Summer" David Nevil narrates a close-up look at the penguins of the Falkland Islands off the coast of South America, focusing on the active period every winter when the penguins breed

7:30
(2) (4) FLORIDA'S WATCHING
(3) (4) MOVIE "Flash Gordon. The

Greatest Adventure Of All" (Premiere) Animated Flash Gordon must convince the warring factions of Mongo to work together to overthrow King Ming the Merciless and stop his conquest of Earth
(3) (9) WALT DISNEY "Fire On Kelly Mountain" A young forest ranger single-handedly fights to contain the outbreak of a major forest fire
(7) (9) LOVE BOAT
(1) (35) HEAVENLY BODIES SHAPING UP WITH THE STARS Hollywood's "beautiful people" talk about the ins and outs of staying in shape
(2) (10) MOVIE "Brigadoon" (1954) Gene Kelly, Cyd Charisse
8:05
(12) (17) MOVIE "Requiem For A Heavyweight" (1962) Anthony Quinn, Jackie Gleason
8:30
(3) (9) NFL FOOTBALL "Pre-Season Game" Dallas Cowboys at San Diego Chargers
(1) (35) COMPUTERS ARE PEOPLE TOO This special looks at the ways artists use computer technology to enhance their creativity
(2) (10) NBC REPORTS "Whatever Happened To El Salvador?" Richard Valeriani and Bonnie Anderson report on the political and economic climate in El Salvador since the March elections and look at what the future holds for the nation
(7) (9) FANTASY ISLAND
(1) (35) INDEPENDENT NETWORK NEWS
(12) (17) NEWS
(1) (35) SPORTS AFIELD
(2) (10) DAVE ALLEN AT LARGE
11:00
(1) (35) BENNY HILL
(2) (10) FALL AND RISE OF REGINALD PERRIN
11:05
(12) (17) MOVIE "The Conversation" (1974) Gene Hackman, John Cazale
11:10
(3) (4) SATURDAY NIGHT LIVE Host Olivia Newton-John (R)
(7) (9) MOVIE "Treasure Island" (1934) Wallace Beery, Jackie Cooper, Lionel Barrymore
(1) (35) BLUE JEAN NETWORK
12:00
(3) (9) NEWS
(5) (9) SOLID GOLD
(7) (9) AMERICA'S TOP TEN
1:30
(1) (35) MOVIE "Deliverance" (1972) Burt Reynolds, Jon Voight
(12) (17) MOVIE "The Inspector General" (1949) Danny Kaye, Elsa Lanchester
2:00
(7) (9) MOVIE "Hans Christian Andersen" (1952) Danny Kaye, Jeanne Aron
3:40
(12) (17) MOVIE "Desert Sands" (1955) Ralph Meeker, Maria Engelman

SUNDAY
MORNING
8:00
(3) (9) LAW AND YOU
(7) (9) AGRICULTURE U.S.A.
(12) (17) NEWS
8:30
(3) (9) SPECTRUM
(7) (9) VIEWPOINT ON NUTRITION
7:00
(3) (4) OPPORTUNITY LINE
(5) (9) ROBERT SCHULLER
(7) (9) TODAY'S BLACK WOMAN
(1) (35) BEN HADEN
7:05
(12) (17) BETWEEN THE LINES
7:30
(3) (4) FLORIDA'S WATCHING
(7) (9) FIRST PRESBYTERIAN

CHURCH OF ORLANDO
(1) (35) E.J. DANIELS
7:35
(12) (17) IT IS WRITTEN
8:00
(3) (4) VOICE OF VICTORY
(5) (9) REX HUMBARD
(7) (9) BOB JONES
(1) (35) CASPER AND FRIENDS
(2) (10) SESAME STREET (R)
8:05
(12) (17) JAMES ROBISON
8:30
(3) (4) SUNDAY MASS
(5) (9) DAY OF DISCOVERY
(7) (9) ORAL ROBERTS
(1) (35) JOSIE AND THE PUSSYCATS
8:35
(12) (17) CARTOONS
9:00
(3) (4) THE WORLD TOMORROW
(5) (9) SUNDAY MORNING
(7) (9) KIDS ARE PEOPLE TOO Guests Willie Tyler and Lester, quarterback Jim Plunkett, comedian Pat Hurley, Wil Shrout (R)
(1) (35) KROFFT SUPERSTARS
(2) (10) HURRICANE SPECIAL
9:05
(12) (17) LOST IN SPACE
9:30
(3) (4) MONTAGE: THE BLACK PRESS
(1) (35) NASL SOCCER KICKS
(2) (10) MOVIE "A Run For Your Money" (1949) Alec Guinness, Donald Houston. A pair of Welsh mines win a trip to London
10:00
(3) (4) GILGIAN'S ISLAND
(1) (35) MOVIE "Man On The Flying Trapeze" (1935) W.C. Fields, Mary Brian. A daughter helps her unhappy father stand up for his rights
10:05
(12) (17) LIGHTER SIDE OF THE NEWS
10:30
(3) (4) MOVIE "Muscle Beach Party" (1964) Frankie Avalon, Annette Funicello. A wealthy woman dies away her time, money and affections on muscle men at the beach
(5) (9) BLACK AWAKENESS
(7) (9) FIRST BAPTIST CHURCH
10:35
(12) (17) MOVIE "Duel In The Sun" (1947) Jennifer Jones, Gregory Peck. A beautiful half-breed Indian girl touches off an explosive family feud when she comes to live in the home of a wealthy cattleman and his two sons
11:00
(3) (4) THIRTY MINUTES
(2) (10) MATINEE AT THE BIJOU Featured: "King Of The Cowboys" (1943) starring Roy Rogers and Smiley Burnette. A 1945 cartoon, a 1944 short starring James Cagney and the final chapter of "Lost City Of The Jungle" (1946) (R)
11:10
(1) (35) LAUREL AND HARDY
11:30
(3) (4) FACE THE NATION
(7) (9) THIS WEEK WITH DAVID BRINKLEY
(1) (35) MOVIE "Never A Dull Moment" (1943) Ritz Brothers, Frances Langford. A club owner plans a jewel robbery to occur during a society party
AFTERNOON
12:00
(3) (9) NFL FOOTBALL "Pre-Season Game" Tampa Bay Buccaneers vs. Washington Redskins
12:30
(3) (4) NFL FOOTBALL "Pre-Season Game" New York Jets at Houston Oilers
(7) (9) DIRECTIONS A portrait of the Christian people who inhabit the Negev Ammit kibbutz in Israel is presented (R)
(2) (10) WERE YOU THERE? "The Black West" Cowboy George Ellison, rodeo star Frank Greenway and frontierswoman Eunice Norris share their experiences of being black in the West at the turn of the century (R)
1:00
(7) (9) MORAL ISSUES
(1) (35) MOVIE "The Kremlin Letter" (1970) Bibi Andersson, Richard Boone. American spies in Moscow to recover a stolen anti-Red China letter discover a traitor in their midst
(2) (10) WASHINGTON WEEK IN REVIEW (R)
1:30
(7) (9) OUTDOOR LIFE Stu Apte fishes for tarpon in the Everglades and in open water off the Florida Keys
(2) (10) WALL STREET WEEK "A Summer Renaissance?" Guest Joseph C. McNay, president of Essex Investment Management Co. Inc. (R)
12:17 THIS WEEK IN BASEBALL
2:00
(7) (9) MOVIE "Juarez" (1939) Paul Muni, Bette Davis. The renowned leader crusades for the release of Mexico from Prince Maximilian's French domination
(2) (10) MOVIE "The Snows Of Kilimanjaro" (1953) Gregory Peck, Susan Hayward. A brilliant writer finds meaning to his life in Africa after a restless and extensive search.
2:05
(12) (17) BASEBALL New York Mets at Atlanta Braves
2:30
(3) (9) TENNIS (Joined In Progress)
3:30
(3) (4) SPORTSWORLD Scheduled live coverage of the Johnny Bumpus / Miguel Montilla 10-round junior welterweight bout from Grand George N.Y.
(1) (35) MOVIE "The Killer Is Loose" (1956) Joseph Cotten, Wendell Corey. A bank thief gets even with a police detective by framing his wife for murder.
4:00
(3) (9) PGA GOLF "Warwick Hills Open" Live coverage of the final round from Warwick Hills Country Club, Grand Blanc, Mich.
(2) (10) AMERICAN ODYSSEY Leon Henderson, Todd Gray and Melody Mayer's journey of 5,000 miles across the United States is chronicled (R)
5:00
(3) (4) LPGA GOLF "World Championship Of Women's Golf" Taped coverage of the final round from the Shaker Heights Country Club, Ohio.
(7) (9) ARTHUR SMITH KING MACKEREL TOURNAMENT
(1) (35) DANIEL BOONE
(2) (10) FIRING LINE
5:20
(12) (17) CABLE NEWS
5:30
(2) (9) SPORTSBEAT
5:35
(12) (17) UNDERSEA WORLD OF JACQUES COUSTEAU

EVENING
6:00
(2) (4) (3) (9) (7) (9) NEWS
(1) (35) KUNG FU
(2) (10) THE GREAT RADIO COMEDIANS George Burns, Gracie Allen, Jack Benny and more reminisce and re-create the golden era of radio comedy during the 30s and 40s
8:30
(3) (4) NBC NEWS
(5) (9) CBS NEWS
(7) (9) ABC NEWS
6:35
(12) (17) NICE PEOPLE
7:00
(3) (4) BORN TO THE WIND Painted Bear prepares his warriors for battle with another tribe over the custody of an orphaned baby boy
(5) (9) 60 MINUTES
(7) (9) SENIOR OLYMPICS This annual competition features a group of middle-aged and elderly athletes competing in swimming, track and field and other athletic events
(1) (35) THE HARDY BOYS / NANCY DREW MYSTERIES
7:05
(12) (17) WRESTLING
7:30
(2) (10) SHARING WITH LEO BUSCAGLIA Leo Buscaglia answers questions and shares ideas about personal growth
8:00
(3) (4) CHIPS
(5) (9) ARCHIE BUNKER'S PLACE
(7) (9) MOVIE "Airport '77" (1977) Jack Lemmon, Brenda Vaccaro. A jumbo jet loaded with art treasures on its way to a Florida art museum crashes and sinks at sea after a hijack attempt (R)
(1) (35) W.V. GRANT
(2) (10) NOVA "Animal Olympians: The beauty, endurance and power of animals in the wild are juxtaposed with Olympic athletes performing feats which have parallels in the animal kingdom (R) (C)"
8:05
(12) (17) NASHVILLE ALIVE! Guest Billy "Crash" Craddock
8:30
(3) (4) ONE DAY AT A TIME
(1) (35) JERRY FALWELL
9:00
(3) (4) MAGIC WITH THE STARS "Some of the world's foremost magicians and an array of Hollywood stars perform a variety of mystifying illusions. Orson Welles and Jaclyn Smith host (R)"
(5) (9) ALICE
(2) (10) CHURCHILL AND THE GENERALS Timothy West and Joseph Cotten star in this revealing portrait of England's famous World War II prime minister
9:05
(12) (17) WEEK IN REVIEW
9:30
(3) (4) THE JEFFERSONS
(1) (35) JIMMY SWAGGART
10:00
(3) (4) TRAPPER JOHN, M.D.
10:05
(12) (17) NEWS
(1) (35) JIM BAKKER
11:00
(3) (4) (5) (9) (7) (9) NEWS
11:05
(12) (17) JERRY FALWELL
11:30
(3) (4) ENTERTAINMENT THIS WEEK
(5) (9) NURSE Michael Learned stars as a recently widowed head nurse at a large metropolitan hospital who tries to rebuild her personal life through a renewed devotion to her career (R)
(7) (9) MOVIE "The Postman Always Rings Twice" (1946) Lana Turner, John Garfield. A young woman plots to murder her husband with the help of one of the man's employees
(1) (35) IT'S YOUR BUSINESS
12:05
(2) (17) OPEN UP
12:30
(3) (4) MOVIE "The Devil's Hand" (1961) Robert Alda, Linda Christian to recover a stolen anti-Red China letter discover a traitor in their midst
(2) (10) MOVIE "Rope Of Sand" (1949) Burt Lancaster, Connee Calvert
1:05
(12) (17) MOVIE "Rope Of Sand" (1949) Burt Lancaster, Connee Calvert
1:45
(7) (9) NEWS

Cable Ch
(7) (9) (ABC) Orlando
(5) (6) (CBS) Orlando
(4) (2) (NBC) Daytona Beach Orlando

Cable Ch
(11) (35) Independent Orlando
(12) (17) Independent Atlanta, Ga.
(10) (24) Orlando Public Broadcasting System

In addition to the channels listed, cablevision subscribers may tune in to independent channel 44, St. Petersburg, by tuning to channel 8, tuning to channel 13, which carries sports and the Christian Broadcasting Network (CBN).

2:00
(3) (4) NEWS
2:15
(7) (9) MOVIE "Call Her Mom" (1972) Connie Stevens, Van Johnson
3:15
(12) (17) MOVIE "Johnny Concho" (1956) Frank Sinatra, Keenan Wynn
3:45
(7) (9) MOVIE "The Man Who Could Talk To Hids" (1973) Peter Boyle, Robert Reed

MONDAY
MORNING
4:55
(7) (9) HOLLYWOOD AND THE STARS (MON, TUE)
5:00
(12) (17) RAT PATROL (MON)
5:15
(12) (17) RAT PATROL (THU)
5:20
(12) (17) RAT PATROL (WED)
5:25
(7) (9) CELEBRITY REVUE
5:30
(2) (4) WEATHER (TUE-FRI)
(5) (9) SUMMER SEMESTER
(12) (17) IT'S YOUR BUSINESS (MON)
5:40
(12) (17) WORLD AT LARGE (FRI)
5:45
(12) (17) WORLD AT LARGE (THU)
5:50
(12) (17) WORLD AT LARGE (WED)
6:00
(2) (4) EARLY TODAY
(5) (9) (12) (17) NEWS
(7) (9) SUNRISE
(1) (35) JIM BAKKER
6:30
(2) (4) TODAY IN FLORIDA
(7) (9) ABC NEWS THIS MORNING
6:45
(7) (9) NEWS
(2) (10) A.M. WEATHER
7:00
(3) (4) TODAY
(5) (9) MORNING NEWS
(7) (9) GOOD MORNING AMERICA
(1) (35) CASPER AND FRIENDS
(2) (10) VILLA ALEGRE (R)
7:05
(12) (17) FUNTIME
7:30
(1) (35) SCOOBY DOO
(2) (10) SESAME STREET (R)
7:35
(12) (17) DREAM OF JEANNIE
8:00
(1) (35) GREAT SPACE COASTER
8:05
(12) (17) MY THREE SONS
8:30
(1) (35) KROFFT SUPERSTARS
(2) (10) MISTER ROGERS (R)
8:35
(12) (17) THAT GIRL
9:00
(3) (4) HOUR MAGAZINE
(5) (9) DONAHUE
(7) (9) MOVIE
(1) (35) GOMER PYLE
(2) (10) SESAME STREET (R)
9:05
(12) (17) MOVIE
9:30
(1) (35) ANDY GRIFFITH
10:00
(3) (4) DIFFERENT STROKES (R)
(5) (9) RICHARD SIMMONS
(1) (35) FAMILY AFFAIR
(2) (10) ELECTRIC COMPANY (R)

11:30
(1) (35) INDEPENDENT NETWORK NEWS
AFTERNOON
12:00
(3) (4) COUPLES
(5) (9) (12) (17) NEWS
(1) (35) BIG VALLEY
12:30
(3) (4) NEWS
(5) (9) THE YOUNG AND THE RESTLESS
(7) (9) RYAN'S HOPE
1:00
(2) (4) DAYS OF OUR LIVES
(7) (9) ALL MY CHILDREN
1:05
(12) (17) MOVIE
1:30
(3) (4) AS THE WORLD TURNS
2:00
(2) (4) ANOTHER WORLD
(7) (9) ONE LIFE TO LIVE
2:30
(1) (35) CAPITOL
(1) (35) YESTERDAY'S NEWS-REEL (TUE, THU)
3:00
(2) (4) CHIPS (R)
(5) (9) GUIDING LIGHT
(7) (9) GENERAL HOSPITAL
(1) (35) BUGS BUNNY AND FRIENDS
3:05
(12) (17) FUNTIME
3:30
(1) (35) TOM AND JERRY AND FRIENDS
(2) (10) ELECTRIC COMPANY (R)
3:35
(12) (17) THE FLINTSTONES
4:00
(2) (4) LITTLE HOUSE ON THE PRAIRIE
(5) (9) STAR TREK

(7) (9) MERV GRIFFIN
(1) (35) SUPERMAN
(2) (10) SESAME STREET (R)
4:05
(12) (17) THE ADDAMS FAMILY
4:30
(1) (35) DREAM OF JEANNIE
4:35
(12) (17) OZZIE AND HARRIET
5:00
(2) (4) LAVERNE & SHIRLEY & COMPANY
(5) (9) HAPPY DAYS AGAIN
(7) (9) ALL IN THE FAMILY
(1) (35) CHARLIE'S ANGELS
(2) (10) MISTER ROGERS (R)
5:05
(12) (17) THE PARTRIDGE FAMILY
5:30
(2) (4) PEOPLE'S COURT
(5) (9) HOGAN'S HEROES
(7) (9) NEWS
(2) (10) POSTSCRIPTS
5:35
(12) (17) HAZEL

Floyd Theatres
PLAZA TWIN
ALL SHOWS 99¢
PLAZA I 1:30 7:45 9:15
THE BEYONCE WHOREHOUSE BURT & HOLLY
PLAZA II 1:30 7:30 9:30
ET
MOVIELAND
SUNDAY EARLY BIRD 50¢
ROCKY III
For Your Eyes Only

SPECIAL SCULPTURED NAILS \$25.00
322-7684
Kings of Hair
STYLING SALON
 1911 French Ave. Sanford

DOLLY MADISON Bakery Thrift Shop
 Where you Save up to 50% on Top Quality Bread & Cakes

BREAD
 ★ Giant Sandwich White (1 1/2 lbs.) 3 for \$1.29
 ★ Assorted Wheat (1 lb.) 2 for \$1.15
 ★ Brown & Serve Rolls 2 for \$1.09

OUR PRICES ARE RIGHT FOR SCHOOL LUNCHES!

CAKE DONUTS 12 to a Box 2 BOXES \$1	ZINGERS Delicious 10 to a Box 2 BOXES \$1.35	ROLLS LARGE CINNAMON APPLE and CHERRY 2 PKGS \$1	SNACK PIES assorted flavors 5 PIES \$1
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Tuesday is 2 for 1 Day! (selected cake items only)

400 N. HWY. 17-92 (approx. 2 blks. N. of 434, Next to Sobiks) LONGWOOD, FLA
 OPEN MON - SAT 9-6 339-6995

Attorney Appointed

Joseph I. Goldstein has been named general counsel for Red Lobster restaurants. He has been in private law practice in Orlando since 1970.

For the past three years Goldstein had his own law practice. Earlier he had been a partner in an Altamonte Springs firm after beginning his law career as an associate with two Orlando firms.

Goldstein will provide legal advice to Red Lobster management regarding all company business, including issues requiring legal review and action to ensure compliance with all laws. He will supervise the legal and licensing staff and cooperate with counsel at General Mills Restaurant Group.

Goldstein earned his Juris Doctor degree from Stetson University and a

JOSEPH GOLDSTEIN

BA from the University of Florida. He graduated from Edgewater High School in Orlando. He is a past president of the Legal Aid Society of the Orange County Bar Association.

A MATTER OF RECORD

MARRIAGES

Steven C. Clard, 22, 3638 N. Lake Ori. Parkway, Ori. & AnnMarie Chaney, 22, 9018 Ava Lake Dr., Ori.
 Donald O. Morehouse Jr., 25, 200 Timbercove N., LW & Shawn R. Velt, 20.
 Fred P. Stanovitch, 24, 767 E. Warren Ave., LW & Frances A. Piccoli, 22.
 John S. Drury, 20, 1105 W. Tulane AS & Pamela S. Champion, 18.
 Larry J. Opsahl, 20, 1070 Landmark Ln., CB & Tami Ann Katka, 18.
 Larry B. Jones, 25, 1409 No. B Ash Cr., CB & Debra E. Parham, 23, 5022 Lynetic St., Ori.
 Angel M. Vidal Jr., 18, 2844 Empire Pl., Sanf. & Debra L. Spain, 16, 607 E. 27th St., Sanf.
 Robert S. Abdell, 27, 2655 S. Grandview Ave., Sanf. & Kathleen Mae Cooper, 23, 612 Pershing Dr., AS.
 Emmel L. Hartsfield, 33, 1072 Douglas Ave., LW & Judith L. Wonders, 29.
 Samuel Horne, 25, Oviedo & Freddie Mae Browdy, 24, Oviedo.
 Dwayne E. Klinzmann, 29, 1211 S. Myrtle Ave. No. A, Sanf. Pamela S. Harrell, 29.
 Ronald H. Kremer, 23, 397 Lazy Acres Ln., LW & Cheryl, A. Lauterback, 24, 349 E. Alpine, AS.
 Steven S. Chambers, 18, 306 H Cherokee Ct., AS & Lee Ann Muslice, 18.
 Arthur L. Hudson, 47, 1708 W. 13th St., Sanf. & Louise Daniels, 51.
 Donald M. Fann Jr., 27, 3407 Palmyra Dr., Sanf. & Wendee A. Henkle, 18, 601 Tuscany Ct., Sanf.
 George E. Williams, Jr., 29, 1718 W. Orange St., Kissimmee & Lynn L. Altemus, 49, Kissimmee.
 Hollie White Jr., 25, 2545 Park Av. Lt 21, Sanf. & Teresa A. Snee, 19.
 John E. Selph IV, 23, 369 Hanson Pkwy., Sanf. & Bonnie L. Roebuck, 27.

WEEK-END SPECIAL FAMOUS RECIPE

THRIFT PAK SPECIAL
 Includes: 8 Pieces Honey-Dipped Chicken, 1 Pint of Mashed Potatoes, 1/2 Pint Gravy, 1 Pint of Cole Slaw and 6 Biscuits.

ALL FOR ONLY \$5.99
 GOOD FRI. - SAT. - SUN.

OPEN 10:30 a.m. - 10 p.m. EXCEPT FRI. & SAT. CLOSING 10:30 p.m.
 1809 S. French Ave. (Hwy. 17-92) SANFORD 323-3450
 61 N. Hwy. 17-92 CASSELBERRY 831-8150

THE WAY WE MAKE IT IS MAKING US FAMOUS.

Famous Recipe FRIED CHICKEN

Sensational Summer Salads à la Appleby's

Chilled Seafood Pasta Salad
 Combine pasta shells with morsels of succulent shrimp, fresh scallop and crab; add an array of crisp garden vegetables; top with our homemade Louis sauce and garnish with tender whole stringbeans and juicy mango.
Indescribable!

Breast of Chicken Salad Served with Fried Shrimp
 Dice crisp celery and lettuce; add to diced breast of chicken and sprinkle with exotic Macadamia nuts; toss lightly with mayonnaise and garnish with kumquats and fresh pineapple.
Delicious!

Both salads are prepared fresh at your table and served with either a glass of white wine or wine cooler; homemade key lime pie sampler and our famous freshly baked cinnamon roll.
 Only \$7.99. Does not include regular salad buffet.

Capt. Appleby's Inn
 In Mount Dora Rt. 441
 Phone 383-6662
 Served Daily from 4:30pm
 Sundays from Noon

Legal Notice

IN THE CIRCUIT COURT, EIGHTEENTH JUDICIAL CIRCUIT, IN AND FOR SEMINOLE COUNTY, FLORIDA CASE NO. 82-2273-CA-09-L

Legal Notice

NOTICE OF INTENTION TO REGISTER FICTITIOUS NAME NOTICE IS HEREBY GIVEN THAT the undersigned person desires to engage in business as a general partnership under the Fictitious Name of C.J. PROPERTIES, a California general partnership, d/b/a LAKE KATHRYN ESTATES at 999 Mango Drive, Casselberry in Seminole County, Florida

CLASSIFIED ADS

Seminole Orlando - Winter Park 322-2611 831-9993

CLASSIFIED DEPT. RATES HOURS 1 time 50c a line 3 consecutive times 50c a line 7 consecutive times 42c 10 consecutive times 37c a line SATURDAY 9 Noon \$2.00 Minimum 3 Lines Minimum

DEADLINES

Noon The Day Before Publication Sunday - Noon Friday

1-Card of Thanks

THE FAMILY of Mrs. Bertha Harris Brooks wish to express our thanks to everyone for their kindness and sympathy during our sorrow

18-Help Wanted

DISTRIBUTORS wanted immediately Earning from \$200 to \$400 weekly part time or full time M.F. For complete information write Premier Merchandise Company, P.O. Box 1182, Dept. Etb, Sanford, Fla. 32771

3-Cemeteries

ALL Faiths Memorial Veterans section 2 graves + 2 vaults \$1,700 value \$600 323 8091

4-Personals

ABORTION

1st Trimester abortion 7-12 wks. \$140 - Medicaid \$120, 13-14 wks. \$165 - Medicaid \$135. Gyn clinic \$25. Pregnancy test, male sterilization, free counseling. Professional care supportive atmosphere, confidential.

5-Lost & Found

LOST Aug 17, Male dog sheep mix, white w grey bk, floppy ear, neck chain, "Boomer," Hwy 427 near Carriage Cove 322 4421, 322 3398 Reward

6-Child Care

If you want a mature babysitter who loves children, bring them to my home 323 8359

WILL BABYSIT

IN MY HOME 321 0216

CHILD Care in my home

State licensed and experienced 11 years Prefer 11 pm to 7 a.m. shift Sanford Area 322 2215

11-Instructions

NEXT Salesman Class Sept 13th Next Brokers Class Sept 14th Bob M Ball Jr School of Real Estate 323 4118

12-Special Notices

THE COUNTRY Affic 604 W 11th St. is open for business and is taking handmade crafts and arts on consignment Call 321 5758 323 6264

18-Help Wanted

REGISTERED PHYSICAL THERAPISTS Immediate openings available for registered physical therapists with well established Home Health Agency. Full time, part time & contract positions available. 1 year of experience, car and phone are required. Call 323 2700 EOE.

GAS ATTENDANT

Good salary, hospitalization, 1 week paid vacation every 6 months. Experience not necessary. Call 323 3643.

ADMINISTRATIVE Assistant

Working with Public, Outgoing personality. Typing required. 2678 Orlando Dr., Sanford.

MATURE woman to babysit

small child Monday thru Friday Days. References required. 323 6030.

GENERAL laborers Saw Mill

Apply American Wood Products, 200 Marvin Ave., Longwood.

CONCESSION Help for weekends

experienced, mature woman preferred. Apply Flea World, Highway 17 92.

FULL time RN 7 3 shift

Lakeview Nursing Center 919 E. 2nd St.

ADVERTISING REPRESENTATIVES

\$35,000 + POTENTIAL Representative(s) desired for established area territory. Limited travel. Direct sales experience preferred. Existing accounts. Commission plus bonuses and incentives. Co. benefits, opportunities for advancement. Qualified applicants call direct.

MR. ROGERS

ACTION ADVERTISING person to person collect (305) 491 0020 9 a.m. to 5 p.m. daily.

LABORER \$4.00 per hour

Must be hardworker and have transportation. 323 2888.

POLICE OFFICERS - CITY OF ORLANDO

QUALIFICATIONS: 19 years of age by February 11, 1983; good physical condition; good moral character; no felony convictions; U.S. Citizen; high school graduate or State GED; corrected to 20/20; the other eye no more than 20/70; corrected to 20/20 to be scheduled for exams; applicants must apply in person to the Civil Service Office, 100 S. Houghton Avenue, First Floor, Municipal Justice Building, August 25 thru September 7, Monday thru Friday, 8:00 a.m. to 6:00 p.m. ORLANDO IS AN EQUAL OPPORTUNITY EMPLOYER.

ANT DECORATING

part time full time, independent flexible hours, will train, call 9 a.m. to noon 349 5132

FACILITY AND PARK Coordinator

Starting salary \$312 weekly High School grad. with 5 yrs experience to include 1 year of supervisory experience in building construction and facilities and ground maintenance. Apply Seminole County Personnel, Courthouse North Park Ave. Sanford by noon, on August 27, 1982. Applications accepted Monday thru Friday 9:30 a.m. to 12 noon Equal Opportunity Employer M.F.H.V.

SECRETARY

Insurance experience helpful Good office skills

MECHANIC

Certified mechanic, tune ups and air conditioning work

TYPIST

Accurate typing, excellent company, benefits, raises

WAREHOUSE

Will train, clean cut, excellent benefits and bonus

SALESPERSON

Office supply experience helpful Good commission base

MANAGER TRAINEE

Retail sales helpful, top company, excellent starting salary plus commission

FACTORY WORKERS

Will train, dependable, benefits and overtime

APPOINTMENT SETTERS

No sales, \$5.00 hour, part time, days or nights

2 WEEKS SALARY DISCOUNT FEE

\$2.00 REGISTRATION FEE FRANCHISES AVAILABLE 1917 FRENCH AVE. 323-5176

BEVERLY PAT

FRIENDLY home parties has toys & gifts for all ages is needing dealers in your area. No investment needed. Also booking parties. Call for details (305) 321 0218

CONVENIENCE STORE CASHIERS

Good salary, hospitalization, 1 week paid vacation every 6 months. Experience not necessary. For interview phone the manager at Airport Blvd 44 323 6251 Casselberry 44 329 1725 Celery Ave 44 322 6233 Lake Mary 44 322 8345

MANAGER WANTED

Famous Recipe Fried Chicken, minimum 2 years fast food experience, honest, sincere, hard working. Apply in person at 16 North Highway 17 92, Casselberry. No phone calls please.

21-Situations Wanted

ACCURATE typist, good speller desires on job training Typing for court reporter or medical transcription in doctors office. Sanford area. Mature, dependable, 13 years exp personal lines insurance. 323 0625 eves.

HOUSE CLEANING

Very reasonable, references. 321 5373

25-Loans

HOME EQUITY LOANS No points or broker fees. loans to \$25,000 to Homewoners, GFC Credit Corp., San. Fl. 323 6110

25A-Financial Services

BANKRUPTCY (\$175) Cancels Debts Chapter 12 (\$242) Reduces your debt. Call for information 10.2. Attorney Michael Price Orlando 422 2987.

28-Apts. & Houses To Share

FEMALE college student, pool & laundry facilities. 5 minutes from SCC. Very reasonable. 323 3094

29-Rooms

ROOM For Rent, separate entrance, use of household facilities. Alt. 6. 323 2192

SANFORD Real estate

Monthly rates, utilities, incl. 500 Oak Adults 1 841 7883

ROOMS FOR RENT PRIVATE ENTRANCE

322 3853

COMFORTABLE room with private bath

and kitchen facilities \$45 week includes utilities. Call 321 6947

HIDDEN LAKE room and bath

in quiet lovely home. Student or working woman. 322 5471 mornings

30-Apartments Unfurnished

1 2 AND 3 BDRM. From \$245 Ridgewood Arms Apt 2580 Ridgewood Ave. 323 4420

2 BDRM. 2 Bath Sandalwood

\$325 Pool June Porzig Realty Realtor 322 8478

2 BDRM. wall wall carpet

kitchen appl. no pets \$225 mo \$100 sec. Apply upstairs Apt No. 4. 606 S. Park Ave or call 894 9558

SEVILLE GARDENS large 1 bdrm

apartment, adults, no pets \$225 mo with lease Phone 322 8475, 9 5 p.m.

GENEVA GARDENS

7 & 3 bdrm apartments Adult and family section From \$290 per mo 1505 W 25th St. 322 2090

BARMOOD COVE APTS

300 E Airport Blvd 1 & 2 Bdrms. From \$215 mo Phone 831 4479

LAKE FRONT apts 1, 1 1/2 & 2 bdrms

on Lake Jenny, in Sanford Pool, recreation room, outdoor BBQ, tennis courts, disposal, walk to shopping Adults only, sorry no pets 323 0742

LUXURY APARTMENTS

Family & Adults section Poolside 2 Bdrms. Master Cove Apts 321 7900 Open on weekends

ENJOY country living 2 bdrms

Duplex Apts. Olympic sz pool Shehandaoh Village Open 9 to 6 323 2920

Mariner's Village on Lake Ada

1 bdrm from \$150, 2 bdrm from \$280 Located 17 92 just south of Airport Blvd in Sanford All Adults 323 8470

MELLONVILLE TRACE APARTMENTS

Spacious, modern 2 bdrm, 1 bath apt. carpeted kitchen equipped. Cent HA. Walk to town & lake Adults, no pets \$295 323 6030

BEAUTIFUL 1 Bdrm

In Town \$225 Mo 1 886 6871

WHY RENT?

\$1,650 down payment with payments starting below \$350 mo buys a new 2 BdrM home in Deltona 20 minutes North of Orlando on I 4. Call 628 5656 weekdays 9-5 or 1 574 1408 on weekends \$29,900 buys a home on lot

4 ROOM private porch

clean, chd or pet, \$150 mo \$100 dep. 321 0821

Furnished apartments for Senior

Citizens 318 Palmto Ave. J. Cowan No phone calls

LOVELY 1 Bdrm furnished

\$65 plus utilities \$200 sec Call 321 6947 or 323 2269

1 BDRM, large kitchen

or monthly, 831 7166

PINECREST Fr utility, 1 bdrm

appl., \$65 wk. 339 7200 Sav On Rentals, Inc. Realtor

SANFORD 1 bdrm, air, appl., no lease

\$195 339 7200 Sav On Rentals, Inc. Realtor

31A-Duplexes

BRAND new and beautiful 2 bdrm, 2 bath duplex. Reduced \$380 mo, carpet and utility room. June Porzig Realty Realtor 322 8478.

2 BDRM, extra nice duplex with carpet

\$350 June Porzig Realty, Realtor, 322 8478.

SANFORD 2 bdrm, 1 1/2 bath, \$320 mo

327 2534.

32-Houses Unfurnished

CASSELBERRY Carriage Hill 4 Bdrm, 2 Bath, den, air, 2 car garage. \$495 869 1712

3 BDRM, dining rm, living rm,

family rm with fireplace New paint in and out. \$345 mo. plus security 323 9574.

3 BDRM, 2 Bath with Cent. Air,

\$375 mo. No fee. H.D. REALTY REALTOR 830 8800

IDYLLWILDE 300 Tangerine

Dr. 4 1/2 bdrms. & 2 car garage on premises

IMMACULATE 3 Bdrms, 1 1/2

Bath, shov, refrigerator, family rm, fenced yard, cent. HA. \$350 plus deposit. Alt. 5 645 2124

32-Houses Unfurnished

3 BDR 2 Bath with Double car garage, and executive type home in Deltona. Call 574 1432 days. 736 3693 eves and weekends

NEW 3 Bdrm, 2 Bath split plan

all appliances, on 5 Acres 7 miles West of DeLand \$375 mo. 1st. last and security 322 8844 ask for Diane

ALL FLORIDA REALTY OF SANFORD REALTOR

2 BDRM, Cent HA, carpeting, enclosed porch, circular drive \$325 mo. 1st, last and security 139 5510

2544 S French 327 0231

3 bdrm, fenced yard, kids OK

option to buy \$375 mo call owner 331 1611

GENEVA 4 bdrm, 2 bath, kids

full kit, carpet, \$399 7200 Sav On Rentals, Inc. Realtor

SANFORD 3 bdrm kids pets

appl. air \$350 339 7200 Sav On Rentals, Inc. Realtor

1 BDRM, 1 1/2 Bath New paint

Cent air, heat, 1st and last 322 8741

NEWLY Remodeled 4 Bdrm, 2

Bath 1st, last plus security Call anytime 327 2814

NEAR hospital, 2 bdrms, kids

full kit, carpet, \$275 399 7200 Sav On Rentals, Inc. Realtor

2 BDRM, 1 Bath, Family and

Living rm. Appliances, quiet area \$300 322 0216

1 BDRM, 2 Bath, CHA, carpeted

fenced yard, \$400, 1st. last & security 322 4114

33-Houses Furnished

1 BDRM cottage, no pets, good location ideal for 1 person 322 0296

1 BDRM Quiet convenient

park Adults, no pets 322 7861

NICE unfurn 3 bdrms, 1 1/2 bath

35' x 35' porch, 12 x 24' fam room, large storage area, adults only, no pets, \$150 sec \$325 mo, 1st & last 322 9150

FOR RENT FULLY EQUIPPED BBQ & RESTAURANT

1924 W 13th St., Sanford, Fla. Call 830 0302 or 830 4261 Clayton or Catherine Thomas

37 B-Rental Offices

COMMERCIAL OFFICES, Singles or Doubles, AC & Heat, 323 9090

COMMERCIAL BUILDING on Highway 17 92

college area, 5 Points, Longwood Suitable any type of business, like architect All or part Reasonable 323 2633.

COMMERCIAL 802 French Ave

1300 sq ft, carpet, Cent HA 322 9558, 323 5789

40-Condominiums

SANDLEWOOD Villas, 1 bdrm, 1 bath, all appl, drapes, car pets, Cent air, pool, \$250 mo, dep, lease 677 5552 422 8876

CONDO Winter Springs 2 bdrm,

2 bath, all appl, adults, no pets, \$400 plus sec. 1 851 4575

4F-Houses

MARKHAM WOODS near - 8 yrs old 4 bedroom, w pool. Nearly an acre. \$106,900.

HANDYMAN SPECIAL 3 Bdrm,

1 bath corner lot, excellent location, easy terms. \$79,500

ASSOCIATES NEEDED

REALTOR 322 4991 Day or Night

BATEMAN REALTY Lic. Real Estate Broker

7400 Sanford Ave. HANDYMAN'S SPECIALS Owner financing, 7 Br, 2 1/2 Bath, 4 fireplaces, \$38,900.

3 Brm 1 1/2 Bath, \$34,900

5 Acre tracts, 118,000, \$3,000 down. Owner holding at 12%.

321-0759 Eve 322-7640

HOME WITH INCOME

2 Bdrm, living room, dining room, fam. room, screened porch w enclosed workshop. Mother-in-law efficiency apartment attached with private entrance. Also on same lot 2,900 sq ft. apart. ment. All for \$90,000. Good financing, call owner for appointment. 322 1792

41-Houses

CONFIDENTIAL INTERVIEWS Associates needed. New office at 902 Lake Mary Blvd. Bob M. Ball, Jr. PA. Realtor. 323 4118

KISH REAL ESTATE REALTOR

After Hrs. 323 7468 & 323 7154

QUICK SALE Affordable home

2 Bdrm, Fam. Rm, quiet neighborhood, beautiful oaks \$100,000 down 331 4559 or 139 5510

HAL COLBERT REALTY 207 E. 25th St.

323 7832

3 BDRM, Pool home, no

qualifying, \$15,000 down Take over payments 321 0218

10-MORTGAGE OWNER FINANCED

No points, 2 bedroom, 2 bath, large 2 car garage, full attic, near golf course \$60,000 \$20,000 down 323 5848

ALL FLORIDA REALTY OF SANFORD REALTOR

HIDDEN LAKE 3 Bdrm, 2 Bath, split plan, Cent HA, double garage. Reduced to \$54,900. Owner will assist in financing.

EASTBROOK WINTER PARK

Lovely 3 Bdrm, 2 Bath, family rm, pool on a cul de sac. Price reduced to \$75,000. Call for details

OUR BOARDING HOUSE

with Major Hoople

I WAS FLOATING ON MY RAFT, STARVING AND FEVERISH WHEN PRIMITIVE BUSHMEN FIRED POISON PARTS FROM SHORE! FORTUNATELY, I HAD LEARNED HOW TO TAME ALLIGATORS BY STROKING THEM UNDER THE CHIN! I QUICKLY MADE A FRIEND AND RODE ON HIS BACK TO THE ONLY DOCTOR IN THE TERRITORY!

I LOVE IT! ALL THAT, AND THE GUY DOESN'T SPEAK ENGLISH!

NO UNDERSTANDO

CLAP CLAP

THE JOY IS IN THE TELLING! 8-21

SANFORD'S FINEST CONDOMINIUM
Large 3 bdrm, 2 1/2 bath for less than \$65,000 and excellent terms (including interest rate WELL BELOW MARKET) you can afford the best! Let us show you this unusual offering today.

Call Bart
REAL ESTATE
REALTOR 322-7498

42—Mobile Homes

SEE SKYLINE'S NEWEST Palm Springs & Palm Manor GREGORY MOBILE HOMES
3803 Orlando Dr 323-5200
VA & FHA Financing

1981 SKYLINE Mobile Home 24x52 ft screen enclosure porch utility shed. Central heat and air. 3 Bdrm, 2 Bath. Lot size is 90x100. Sale price \$41,900. Financing available at 80% of sales price interest rate 15 1/4% - 2 Points. Can be seen at 126 Leisure Dr North DeBary. Fla in the Meadowlark on the River Mobile Home Community. Please contact Tom Lyon or Gib Edmonds First Federal of Seminole 305-322-1242

1980 SKYLINE Double wide 3 bdrm, 2 bath. Cent air heat \$2,700 down. Take over payments. Low interest, no qualifying. Sanford area. Set up in adult park. Days 671-3800. Eves 810-9541

33—Lots Acreage

ST. JOHN'S River frontage 7.1 acre parcels. Also interior parcels. For access \$11,200. Public Water 20 min to Alta Monte. Mail 12, 20 yr financing no qualifying. Broker 678-4831.

47—Real Estate Wanted

WE BUY equity in Houses, apartments, vacant land and acreage. LUCKY IN VESTMENTS P.O. Box 1500 Sanford, Fla 32771 322-6741

47 A—Mortgages Bought & Sold

WE PAY cash for 1st & 2nd mortgages. Ray Leeg, Lic Mortgage Broker 788-2599

49B—Water Front Property

ST. JOHN'S River water front lots. Excellent financing. Bob M. Ball Jr. PA Realtor 323-4118

GARAGE sales are in season. Tell the people about it with a Classified Ad in the Herald 322-2611 831-9993

50—Miscellaneous for Sale

HOME COMPUTER. Free demonstration with education, home finances, and Video games. Less than \$300. 311-7501 Eves

Let a Classified Ad help you find more room for storage. Classified Ads find buyers fast.

2 NEW tires, size 14, 4 cushion red corduroy couch. Clothes, 327-1478.

GIGANTIC SALE
Clothing/closet!
Buy 2 items — 3rd free.
Wilco Sales Hwy 66W
4 Miles W. of I-4
322-6870 or 831-9768

LAWN MOWER, push, 20" cut, 3 HP, B&S engine. New \$29, 5 hours used. REDUCED. Call 322-4072 1 p.m. Original cost \$142.80.

UTILITY Trailer, 14' L. Heavy duty, good tires, cheap. 322-8741, 815 Laurel Ave.

BEDROOM set, 6 months old. Box springs & mattress in cluded. Firm \$300, 323-8091.

REMODELING: Dining room, living room, breakfast sets, cocktail table, CB, Guitar, weight bench and metal weights. Nothing over \$275, 323-0567.

BEDROOM Set, king size, 5 piece, vacuum, sofa bed, 5 pc. dining room w round table, 323-4075.

50—Miscellaneous for Sale

72 LEISURE Time motor home, \$2000 72 Honda 350, \$400 12' Jon Boat, motor & trailer \$200, 322-4435

DRAFTING Desk, custom made with built in legal file cabinet. Butcher block laminate and white formica. Contemporary design, mint condition. \$525, 322-0701.

8 FT GEM Pickup truck cover. Like new. 322-0419

CUSTOM quilted bedspread w lined draperies, 7' x 12' cor nice King size bed, complete & 2 lamps. \$150 323-7852

COMPLETE solar system plus additional 4' x 10' collector. 322-7029

Levi & Wrangler Jeans ARMY NAVY SURPLUS 310 Sanford Ave 322-5791

HOSPITAL bed complete with rails 1 wheel chair 322-3853

51 A—Furniture

WILSON MAIER FURNITURE 311 315 E FIRST ST 322-5622

MATTRESS SETS Interspring by Spring Air. Twin size set \$78. Full size set \$98. Queen size set \$148 & King size set \$198. See them at FLORIDA SLEEP SHOPS 1817 N. Orlando Ave., Highway 17-92, Maitland, 321-5788

FURNITURE FOR SALE Oiled walnut stereo, \$250, washer and dryer \$250, dinette \$125, refrigerator \$75, bikes \$15 \$20. Must sell this weekend. Call 323-4095

SALE Castro Loveseat convertible, very good condition. \$110. Phone 322-3872

52—Appliances

Kenmore parts, service, used washers. 323-0697. MOONEY APPLIANCES

REFRIGERATORS, many sizes, guaranteed, Sanford Auction 1215 S. French Ave., 323-7340

USED APPLIANCES Refrigerators, washers, dryers, ranges. 30 day guarantee. Repairs & Parts. BARNETT'S 321-5754

NEW APPLIANCES Full line GE and Tappan. Apartment sizes avail. New Electric & Gas ranges. BARNETT'S 321-5754

MAKE ROOM TO STORE YOUR WINTER ITEMS... FAST "DON'T NEEDS" WITH A WANT AD. Phone 322-2611 or 831-9993 and a friendly Ad Visor will help you.

53—TV, Radio Stereo

Good Used TV's \$25 & up. MILLERS 2619 Orlando Dr. Ph. 322-0352

REPOSESSED COLOR TV'S We sell repossessed color televisions, all name brands, consoles and portables. EXAMPLE RCA COLOR TV IN WALNUT CONSOLE. ORIGINAL PRICE OVER \$700. BALANCE DUE \$188. CASH OR PAYMENTS \$18 MONTH NO MONEY DOWN!! STILL IN WARRANTY. CALL 2151 CENTURY SALES, 842-5394, DAY OR NIGHT. FREE HOME TRIAL, NO OBLIGATION.

HENDRIX ANTIQUES & Refinishing Free Est. 365 3740 Day night. Located 2 mi N. of Oviedo on Hwy 419

ANTIQUES & COLLECTIBLES, Old Tymes Connection, Brower's Barn, 150 W. Jessup, Longwood

72—Auction

FOR ESTATE, Commercial or Residential Auctions & Appraisals. Call Dell's Auction 323-5620

DON'T MISS THIS AUCTION!
Monday, Aug. 23, 7 p.m.

Partial listing inc. Jdr. 2 Oak roll top oak china cabinet, 7 piece oak refinished dinette set, 4 piece 30's bedroom suite, super clean 10 piece walnut dining room suite, poster bed, line oak arm chair, 8 day clock, high back walnut bed, unusual oak sideboard with bowed glass top, 6 piece Queen Anne bedroom suite, Queen Anne maple high boy. Some REAL OLD chest of drawers, plus 100's of other items. \$CASH, VISA, MC'S

SANFORD AUCTION
1215 S. FRENCH 323-7340

DON'T MISS IT!

GUN AUCTION

SUNDAY, AUG. 22, 1 PM OVER 400 FIREARMS TO BE SOLD TO THE HIGHEST BIDDER INSPECTION FROM 10am

SANFORD AUCTION
1215 S. French Ave. 323-7340

★ AUCTION ★

Saturday, August 21, 7 p.m. Genis of Sanford, Highway 17-92 Just Past Longwood Gem's Auction offers fine furniture Oak table and 4 chairs, side board, wash stand, upright old Victrola, bedroom suite, color TV's, dinette table & 4 chairs, 100's of rolls of cloth remnants. New merchandise includes, sheets, bed spreads, school supplies, toys, games, etc. 100's of items too numerous to list. Bill Livingston Auctioneer 323-1080, 830-7377

75—Recreational Vehicles

1974 GRUMMAN a real quality coach. 35,000 mi. Air, tilt, cruise, color TV, AM FM tape. Must see interior of this coach to appreciate the quality and comfort. \$15,000. Call 322-1192.

When you place a Classified Ad in the Evening Herald, stay close to your phone because something wonderful is about to happen.

1972 19 TRAVEL TRAIL... Self cont., Ex. Cond. 574-1505

77—Junk Cars Removed

TOP Dollar Paid for Junk & Used cars, trucks & heavy equipment. 322-5990

WE PAY top dollar for Junk Cars and Trucks CBS Auto Parts 793-4505

78—Motorcycles

1975 YAMAHA 650, 6,000 original miles. Windshield and trunk, asking \$1700. Day 322-8415. Eves 322-7919. Ask for Don.

VW TRIKE Sportster frame, fresh paint, handles perfect. Too many extras to list. Must see to appreciate. \$1,250. 323-8267 aft. 5.

80 YAMAHA 650 Max 1, 6,000 mi. Adult owned gar. kept. Acc. incl. \$500 down refinance. \$1,000. 323-5882.

1976 HONDA 360, Good tires, new chain, less than 1,000 mi. on overhaul. \$450. OBO. 323-6648.

1980 CHEVY VAN FOR SALE 322-1233

1979 FORD F-150, 6 cyl, auto. \$650 & take over payments. Being transferred 321-6652 aft. 6. Bruce.

IS IT TRUE you can buy Jeeps for \$4 through the U.S. Government? Get the facts today! Call 312-742-1143 Ext. 708. (OPEN SUNDAY)

MAKE ROOM TO STORE YOUR WINTER ITEMS... FAST WITH A WANT AD. Phone 322-2611 or 831-9993 and a friendly Ad Visor will help you.

71—Antiques

ALUMINUM, cans, cooper, lead, brass, silver, gold. Weekdays 8-4:30, Sat. 9-11. KoMo Tool Co. 918 W. 1st St. 323-1100.

HAY COASTAL Bermuda Weed Free \$2.50 per bale. Call 305-322-7485 day, 321-6404 eves.

68 Wanted to Buy

67—Livestock-Poultry

67A—Feed

68 Wanted to Buy

69—Trucks-Trailers

70—Autos for Sale

1969 FIREBIRD, AC, AT, PS, PB. Good condition, original owner, maintenance record. \$1,400. 322-5029 after 5.

71 VEGA WAGON 2 door, 4 speed, air, dependable transportation. \$500. 574-6353.

DeBary Auto & Marine Sales across the river top of hill, 174 Hwy 17-92 DeBary 668-8548

It's easy to place a Classified Ad... We'll even help you word it. Call 322-2611.

DAYTONA AUTO AUCTION Hwy 92, 1 mile west of Speed way, Daytona Beach will hold a public AUTO AUCTION every Wednesday at 7:30 p.m. It's the only one in Florida. You set the reserved price. Call 904-255-8311 for further details.

80—Autos for Sale

We buy Cars and Trucks • Martin Motor Sales 701 S. FRENCH 323-7834

66 BARRACUDA Fast Back V 8 Runs good, good tires \$600 Eves. Weekends 322-6521

AUSTAM Buy cars & trucks Pay off anywhere Cash to you!!! 321-1660

72 DODGE Colt Station Wagon Runs good some rust 322-5407

80—Autos for Sale

77 GRENADA 6 cylinder, automatic, air, power steering, AM FM stereo. 74 Celica Sport coupe 4 cylinder, 4 speed, air conditioning, other extras. No money down, make payments 339-9100 or 834-4605

FORD 77 Mustang Coupe, Auto, air, sun roof, clean. Austam Wholesale Outlet. 321-1660

1965 FORD Galaxy Convertible, 352 engine, good condition, no rust. Longwood, 339-4081

80—Autos for Sale

1976 CORVET, PW, PS, PB, T top, new stainless steel brakes, new tires. \$8795 or best offer. 323-5540

1977 TOYOTA Celica liftback, 5 spd., AM FM stereo, air, etc. cond. 50,000 mi. 339-5413

LINCOLN 78 Town Coupe, beautiful new trad. \$5995. Austam Wholesale Outlet. 321-1660

80—Autos for Sale

1982 JEEP C.J.5, less than 1,500 mi. AM FM Cassette stereo 4 cyl. 4 spd. \$9,000. 322-7829

MOVING 1978 Olds ReGENCY, loaded sun roof, stereo, 4 track CB, all other extras. Low miles. Sacrifice. 323-1918

FORD 82 Granada, 4 dr., 6 cyl., luxury trim pkg. 15,000 miles. Fac. warranty. \$7995. Austam Wholesale Outlet. 321-1660

CONSULT OUR BUSINESS SERVICE LISTING AND LET AN EXPERT DO THE JOB

To List Your Business... Dial 322-2611 or 831-9993

Additions & Remodeling

BATHS, kitchens, roofing, block, concrete, windows, add a room. Free estimates. 323-8463

NEW, REMODEL, REPAIR All types and phases of construction. S.G. Balint 323-4832. 322-8665 State Licensed

SUB CONTRACTING new homes, additions, remodel. Fr est. 574-4382 or 668-5531

Beauty Care

TOWER'S BEAUTY SALON FORMERLY Harriett's Beauty Nook. 519 E. 1st St. 322-5742

Blinds

INTERIORS BY ELLEN Complete window dressings in Home Service 322-0953

Boarding & Grooming

ANIMAL Haven Boarding and Grooming. Kennels, Shod, in saluted, screened, fly proof, in side, outside runs, Fans. Also AC cages. We cater to your pets. Ph. 322-5752

MAKE ROOM TO STORE YOUR WINTER ITEMS. SELL "DON'T NEEDS" FAST WITH A WANT AD. Phone 322-2611 or 831-9993 and a friendly Ad Visor will help you.

Brick & Block Stone Work

Bar B Quets, patios, fireplaces. No job too small. Free Estimates. 834-0973

Career Opportunity

1-425-7105

SEMI SCHOOL DOT Certification Financial Assistance Placement Assistance UNITED TRUCK MASTERS 700 E. Washington St. Orlando

Ceramic Tile

MEINTZER TILE Exp. since 1951. New & old work comm. & resid. Free estimate. 648-8562

Complete Ceramic Tile Serv. walls, floors, countertops, re model, repair. Fr est. 339-0211

COODY & SONS Tile Contractors Lic. 321-0152 Ins.

Concrete Work

BEAL Concrete 1 man quality operation, patios, driveways. Days 331-7333 Eves 327-1321

CONCRETE work all types. Footers, driveways, pads, floors, pools, complete or refinish. Free est. 322-7103

Contractor

ADAIR CONSTRUCTION New construction, additions, re modeling & blueprint service. Residential & Commercial. Licensed 699-1087 Insured

Courtesy Service

TAXI CAB and Delivery Service. All Airports. We are open 7 days a week. Call 322-5125.

Whatever the occasion, there is a classified ad to solve it. Try one soon.

Fencing

FENCES INSTALLED All Types 422-4163

Garage sales are in season. Tell the people about it with a Classified Ad in the Herald 322-2611 831-9993

General Services

Will care for your elderly loved ones in my home. 323-5375

Nursing Center

OUR RATES ARE LOWER Lakewood Nursing Center 219 E. Second St., Sanford 322-6707

Painting & or Pressure Cleaning

NO JOB too large or small. Pro quality workmanship and materials. Ret. 322-0021

Painting

HEILMAN roofing, painting & repairs. Quality work, reasonable rates. Free estimates. Anytime. 834-8490

LET US beautify your home with paint interior or exterior. 834-8100 or 321-6712

INTERIOR & EXTERIOR 20 years exp. Free estimates. 323-2944

EDWEIMER PAINTING Quality work guaranteed. Licensed 323-6743 Insured

PAINTING & ROOFING no job too large or small. 321-5949

REMODELING, ADDITIONS, electrical and roofing. Certified, bonded, licensed. Phone (904) 787-8157

K.T. REMODELING KIT, bath & additions. Quality workmanship in all home improvements. LICENSED & INSURED CALL KEN TAYLOR 831-1954

PAINTING and repair, patio and screen porch built. Call anytime 322-9481

WINDOW repair and installation, screen repair, to replacement, window cleaning. 321-5994

COLLIER'S Home Repairs carpentry, roofing, painting, window repair. 321-6422

HOME Remodeling, Room Additions, Complete Garage Door Service. Dick Gross 331-5618

WINDOWS, carpentry, doors, minimum repairs. Floor tile, cabinets. I do it all. 322-8121. Licensed & bonded.

NAN'S Walls, Coverings, wallpaper hanging with a woman's touch. Neat, experienced. free est. 321-6780

Landscaping

LAND CLEARING fill dirt, top soil, shale, diskling, mowing. 322-3433

Lawn Service

Mr. Lucky's Lawn Care Service Quality work guaranteed, beautification without inflation. Free Estimates. Call between 9-9. 323-3894.

MOW, EDGE, TRIM, Renew Landscaping, Clean ups, Hauling, Tratching, Weeding, Mulch, Lindsey's 323-0867

MOW, EDGE, WEED EATING Cleanups & light hauling. Free estimates, call 321-0150.

Masonry

FIREPLACES, bricks, block, concrete, stucco and repairs. Quality. Fred 321-5284.

Lawn Mowers

CARL S. Lawnmower, small engine and automotive repair. Certified AC. Pick up & delivery. 323-3864

MISTER. Fix it. Joe McAdams will repair your mowers at your home. Call 322-7055

Nursing Care

WILL care for your elderly loved ones in my home. 323-5375

Nursing Center

OUR RATES ARE LOWER Lakewood Nursing Center 219 E. Second St., Sanford 322-6707

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LET US beautify your home with paint interior or exterior. 834-8100 or 321-6712

INTERIOR & EXTERIOR 20 years exp. Free estimates. 323-2944

EDWEIMER PAINTING Quality work guaranteed. Licensed 323-6743 Insured

PAINTING &



play ALL NEW double up BINGO

WIN UP TO \$2,000

ODDS CHART: AS OF AUGUST 8, 1982

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50
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\$2,000.00 WINNERS
 DORIS DETER (ORLANDO, FLA)
 IRENE N. KIZZIAR (SPOTNA, FLA)
 ROY E. BLOMQUIST (ST. CLOUD, FLA)

\$1,000.00 WINNERS
 ELIZABETH E. MATINCHER (WINTER PARK, FLA)
 JO BLACK (ORLANDO, FLA)
 HILDA RIOS (ORLANDO, FLA)

\$200.00 WINNERS
 DEBRA ALAFFITA (DELAND, FLA)

LELIA MAE PUGH (ORLANDO, FLA)
KATHERINE BALTRUNAT (DELTONA, FLA)
ACIE EMANUEL (WISSAMIE, FLA)
ELLEN PRICE (ORLANDO, FLA)
JENNIE HARTY (DELAND, FLA)

SIDNEY HENSLEY (WINTER PARK, FLA)
MILES SWIFT (WINTER PARK, FLA)
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MRS. A. T. WILLIAMS (WINTER PARK, FLA)
ARIA-JANE LUNDQUIST (WINTER PARK, FLA)
SAM TSIRAMBERDIS (LONGWOOD, FLA)

SUPER BONUS SPECIALS

Here's how it works!

1. Pick up free Super Bonus Certificates at our check-out counters.
2. You get 1 Super Bonus Stamp for every \$1 you spend. Place 36 Super Bonus Stamps on each certificate.
3. When you check out, present one filled Super Bonus Certificate for each Super Bonus Special you select.

SUPER BONUS SPECIAL

SUPERBRAND GRADE 'A' LARGE EGGS

DOZ. **19¢**

WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD AUGUST 22-25, 1982

SUPER BONUS SPECIAL

KRAFT MAYONNAISE

QT. JAR **69¢**

WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD AUGUST 22-25, 1982

SUPER BONUS SPECIAL

CHEK DRINKS

2-LTR. BOTTLE **1¢**

WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD AUGUST 22-25, 1982

SUPER BONUS SPECIAL

CHICKEN OF THE SEA LIGHT CHUNK IN WATER OR OIL TUNA

6 1/2-oz. CAN **29¢**

WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD AUGUST 22-25, 1982

SUPER BONUS SPECIAL

CORONET BATH TISSUE

4-ROLL PKG. **49¢**

WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD AUGUST 22-25, 1982

SUPER BONUS SPECIAL

HAWAIIAN PUNCH

46-oz. CAN **9¢**

WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD AUGUST 22-25, 1982

SUPER BONUS SPECIAL

CLAUSSEN REFRIGERATED WHOLE OR HALVES PICKLES

32-oz. JAR **59¢**

WITH ONE FILLED SUPER BONUS CERTIFICATE GOOD AUGUST 22-25, 1982

SUPER BONUS SPECIAL

SUPERBRAND HOMOGENIZED, LO-FAT OR SKIM MILK

GAL. **\$1.69**

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SAVE 40¢

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The Evening Herald's Second Annual **Heritage Cookbook**

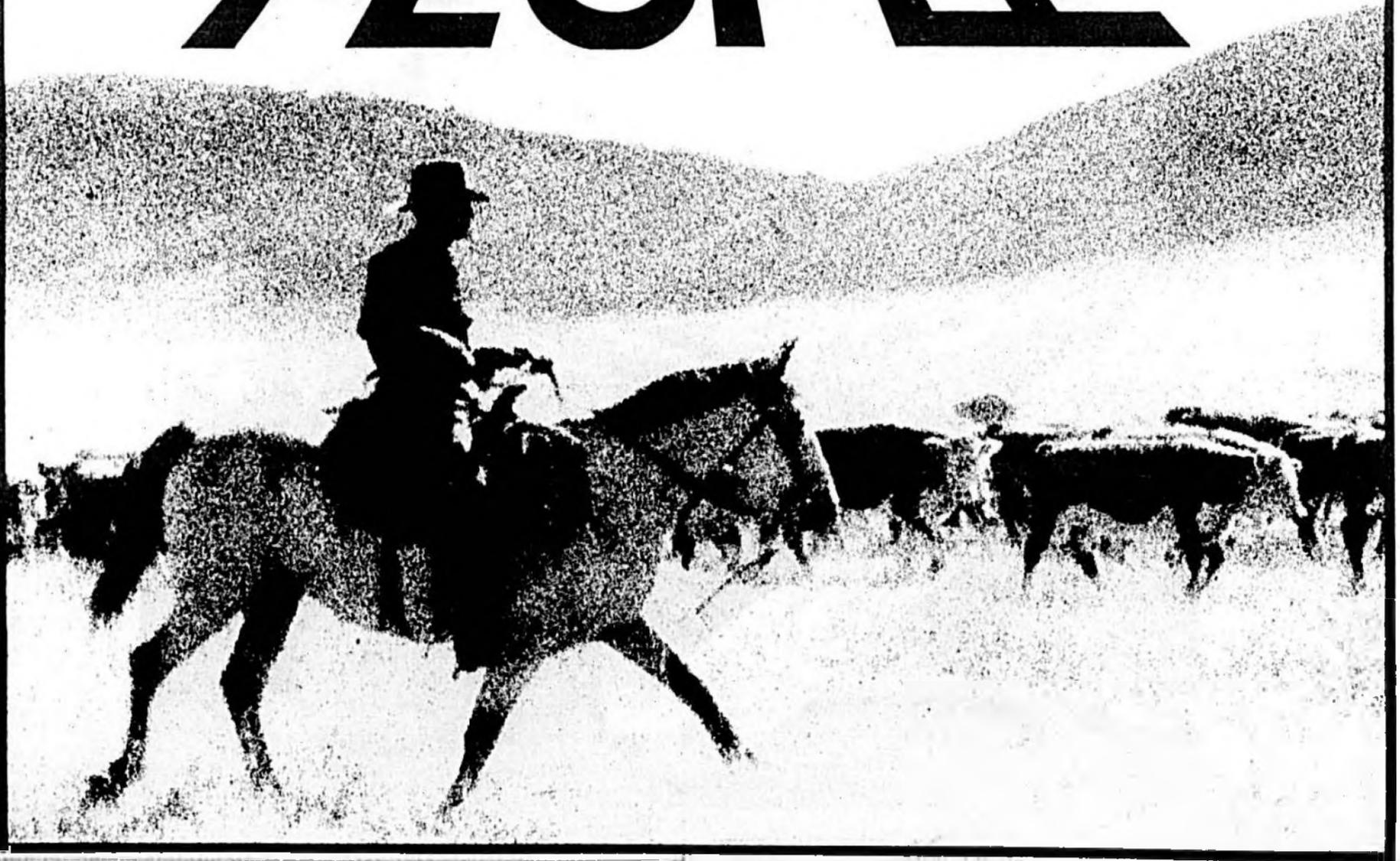
Evening Herald — Sunday, August 22, 1982

Herald Advertiser — Thursday, August 26, 1982

SANFORD, FLORIDA 32771



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Appetizers

THE WINNER

Miriam Jenkins of 309 W. 16th St., Sanford, was winner in the appetizers category. A 46-year-old registered nurse, she received her training at Baroness Erlanger Hospital, Chattanooga, Tenn. She and her husband, Jim, have four children and two granddaughters. Her special interests include arts and crafts, ceramics and cooking.



THE WINNING RECIPE

Ask For More Mushrooms

3 dozen large mushrooms (4 dozen if using seafood)
2 cloves garlic
1 box stove top stuffing mix
1 cup grated crabmeat or tiny shrimp
Butter or margarine
Fix one box StoveTop Stuffing according to box directions. Set aside to cool.
Remove stems from caps. Wash and dry.
Place stems cap down closely in shallow casserole.
Chop stems and add to stuffing along with 2 garlic cloves chopped finely and the seafood (good without the seafood also).
Stuff the caps (2 or 3 tablespoons) Dot each with tiny bit butter. Top each with one of the following:
Bacon (size of postage stamp)
pimento strip
½ water chestnut slice

Almond sliver
Parsley sprig
Celery leaf
Sprinkle with paprika. Add ½ cup water or wine to casserole, (not over the caps). Bake in hot oven at 350 degrees about 20 minutes.

Miriam E. Jenkins,
Sanford



HOW IT LOOKS

French Fried Deviled Eggs

6 deviled eggs (12 halves)
2 egg yolks
Flour plain (in deep bowl)
Fine dry bread crumbs (deep bowl)
Vegetable shortening
Use your favorite recipe to devil eggs. Stuff halves as usual. (Boil eggs and peel. Half each. Put egg yolks in small bowl. Mash with fork. Add a bit of dry mustard, paprika, Worcestershire, bit grated onion,

salt and mayonnaise. Mix well and stuff)
Put deviled egg halves back together with wooden toothpick. Beat egg yolks. Dip deviled eggs in yolk mixture — then in flour and then thoroughly in bread crumbs. Fry in deep hot shortening until golden brown. Drain. Serve whole, in halves or sliced.

Helen Moye,
Sanford

Cheese Balls

3 egg whites
2 cups grated cheese (Cheddar, Longhorn, Colby, American)
Vegetable shortening
Ritz crackers — 2 cups crushed (Crush in a Ziplock bag and use as "shaker" to coat cheese balls) Roll rolling pin or heavy glass. Can use saltines.
Beat egg whites stiff. Fold in cheese. Add ½ teaspoon paprika and a pinch salt. Drop 2-3 tablespoons in cracker crumbs. Shape in

ball. Coat balls well. Heat shortening in deep saucepan. Must be deep enough that balls "float." If they touch bottom the cheese will ooze out. Drop in one ball at a time — don't overload. Use high heat. Brown quickly.
Remove and drain on cake rack (draining on towels makes them soggy). Use soon after cooking.

Miriam E. Jenkins,
Sanford

Cheese Turnovers

1 jar Old English cheese
¼ pound butter
1 cup sifted flour
2 tablespoons cold water
green pepper jelly, mild or hot (optional)
Cut cheese and butter into flour. Mix with cold water. Shape into a ball and refrigerate

overnight. Roll out dough very thin. Cut into 2 inch circles. Put ½ teaspoon of pepper jelly in center of circle, fold over edge and mash edges with a fork. Bake in 375 degree oven for 10 minutes. Makes 2-3 dozen. These freeze well after being baked.

Mrs. Harold D. Jordan
Oviedo

Pacific Crab Puffs

1½ cups biscuit mix (baking mix)
1-3rd cup grated Parmesan cheese
¼ cup finely chopped green onion
½ pound crab meat
1 egg, slightly beaten
1-3rd cup water
1 teaspoon Worcestershire sauce
¼ teaspoon liquid hot pepper seasoning
Salad oil for frying
Mustard dip (recipe follows)
Combine biscuit mix, cheese, and green onion. Shred crab and add to cheese mixture. Combine egg, water, Worcestershire, and hot pepper seasoning. Stir into crab mixture just until blended. Heat about 1½ inches oil in a deep saucepan or electric

frying pan to 375 degrees. Fry 3 or 4 puffs at a time by dropping batter from a teaspoon into the hot oil, and cook turning as necessary until golden brown on all sides, 1½ to 2 minutes. Lift out with a slotted spoon; drain. Keep warm until all are fried or cool, wrap, and freeze. Serve with mustard dip. Makes about 3 dozen.
MUSTARD DIP. Combine ½ cup sour cream, 2 tablespoons Dijon mustard, and 1 teaspoon lemon juice.
The fried puffs freeze well. Partially thaw, then reheat in a 350 degree oven for 12 minutes to heat through.

Evelyn West,
DeBary

Tipsy Meatballs

2 lbs. lean ground beef
1 14 oz. bottle ketchup
1 12 oz. can beer

about 30 minutes. Cool in pot. Refrigerate overnight.
When ready to serve—
Skim off solidified fat. Reheat until hot. Drain off all sauce and serve meatballs. (Do not serve with cooking liquid).

Kerri Levine
Longwood

A day before serving.
Shape beef into balls about 1 inch in diameter—should make about 40.
Pour ketchup and beer into large pot. Add meatballs—bring to a boil and simmer

Cabbage Balls

2 tablespoon butter or margarine
1 3-oz. pkg. cream cheese, softened
1-3rd cup blue cheese
½ teaspoon salt
1 tablespoon lemon juice or vinegar
2 tablespoon minced green pepper
2 tablespoon minced celery

¼ cup chopped walnuts
¼ cup finely chopped red cabbage
Finely chopped walnuts
Combine all ingredients except finely chopped nuts. Shape mixture into tiny balls. Roll each ball in chopped nuts. Refrigerate until served. Makes about 40.

Clam Balls

6 chopped, hard-cooked eggs
1 tablespoon minced onion or snipped chives
½ cup drained canned minced clams
½ teaspoon salt
Speck pepper
¼ cup mayonnaise
2-3rd cup chopped walnuts

Combine all ingredients except nuts. Shape into about 40 small balls. Roll each ball in chopped nuts. Refrigerate until served. Makes about 40
Ham Balls: For clams, substitute ½ cup ground, fully cooked ham. Roll balls in crushed corn flakes or corn chips.

Chili Rice Snacks

1-3rd cup butter or margarine
1 teaspoon chili powder
¼ teaspoon salt
4 cups bite-size shredded rice
Day or so before: start heating oven to 300 degrees F. Over low heat in 13x9x2 inch pan, melt butter; remove from heat.
Mix chili powder and salt; stir into butter until completely blended. Return to low

heat; add rice; stir gently until all rice is covered with butter mixture. Continue heating and stirring for 5 min.
Then bake chili-rice mixture 10 min., stirring gently twice. Spread out to cool. Store in tightly covered container.
To serve: Heap snack in bowl or basket for guests to nibble.

INDEX

Appetizers	Pages 2-5	Bread & Rolls	Pages 19-20
Salads & Vegetables	Pages 7-8	Meats	Pages 21-23
Poultry	Pages 9-10	Desserts	Pages 25-27
Seafood	Pages 11-13		
Casseroles	Pages 17-18		

Herald Photos by Tom Vincent

Grand Prize winner, story about the cooking contest: Pages 14-15

The Evening Herald greatly appreciates the overwhelming response to the second annual cookbook. We regret every recipe in each category submitted could not be used because of space limitations. The winner in each category appears on the cover page at the beginning of each category. The overall winner appears in the centerfold.

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Guava Dainties

Peel, half and seed number guavas needed. Fill each with cottage cheese. Top with strawberry preserves or Marischino

cherries. Place each half on cracker to serve.

Pattie T. Weeks
Sanford

Egg Puffs

4 finely chopped, hard-cooked eggs
2 crumbled crisp bacon slices
2 tablespoon cream
1 teaspoon herb wine vinegar
1 teaspoon dried tarragon
About 40 crisp crackers
Mayonnaise

Combine eggs, bacon, cream, wine vinegar, and tarragon. Refrigerate.

To serve: Spread egg mixture on crisp crackers, then top each with a thin layer of mayonnaise. Broil until brown — about 1 min. Makes about 40.

Spiced Pineapple Pickups

1 No. 2½ can pineapple chunks
¾ cup vinegar
1¼ cups granulated sugar
Dash salt
6 to 8 whole cloves
1 4"-piece stick cinnamon
Day or so ahead: Drain syrup from

pineapple chunks. To ¾ cup syrup, add vinegar, sugar, salt, cloves, cinnamon; heat 10 min. Add pineapple chunks; bring to boil.

Refrigerate till time to serve.

To serve: Drain pineapple chunks. Serve them ice-cold, with picks. Makes about 60.

Blue Cheese Balls

2 3-oz pkg. cream cheese, softened
¼ lb. crumbed blue cheese
2 tablespoon minced celery
1 tablespoon minced onion — Dash
cayenne pepper
Dash liquid hot pepper seasoning

1 tablespoon mayonnaise
¾ cup chopped walnuts
Combine all ingredients except walnuts. Shape into small balls. Roll each ball in chopped nuts. Refrigerate until served. Makes about 36



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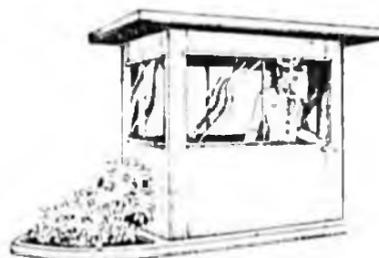
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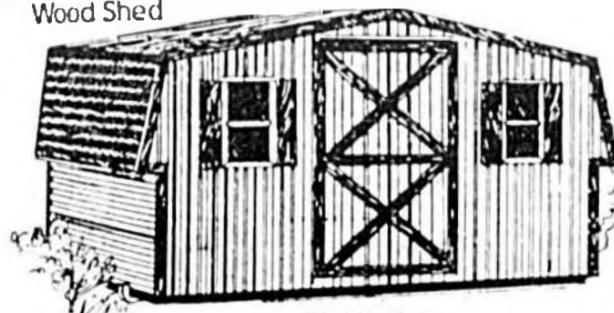
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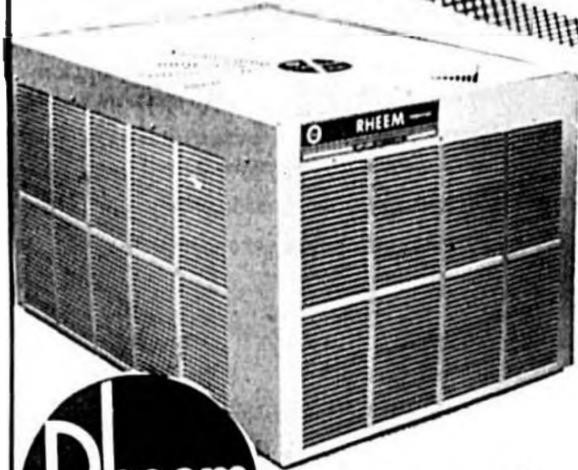
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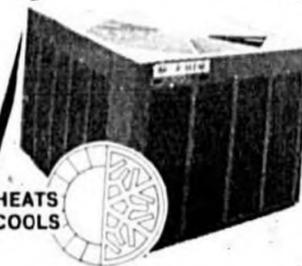


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Salads & Vegetables

THE WINNER

Evelyn T. West, 53, of 391 Magnolia Place, DeBary, was the winner in the salad and vegetable category. Mrs. West is employed as a clerk. After high school she studied cosmetology and is a master cosmetologist. She also has taken Bell Telephone computer courses. Her special interests are square dancing, water sports and boating, her and four grandchildren and



reading. She and her husband, Robert B., have three children and four grandchildren.

THE WINNING RECIPE

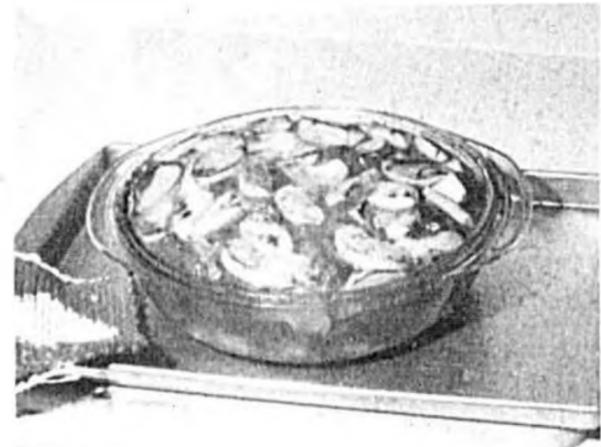
Baked Yams & Apples In Casserole

1 large can yams, sliced
5 to 6 baking apples, peeled and sliced

Sauce
1 cup sugar
4 tablespoons cornstarch
1 teaspoon salt
1 cup water
1 cup orange juice
1 tablespoon butter

Mix sauce ingredients and cook in pan until thick. Butter casserole dish and layer yams and apples. Begin with yams and end with apples. Sprinkle each layer well with cinnamon. Pour sauce over all. Bake at 350 degrees for 1 hour.

Evelyn West
DeBary



HOW IT LOOKS

Pineapple Cheese Salad

8 ounces cream cheese
1 cup cooked mayonnaise (recipe follows)
Mix cream cheese with mayonnaise until smooth.

Add: 1 can pineapple chunks (drained)
1 cup Maraschino cherries (drained)
1 cup chopped pecans
1 cup green peppers diced small
Mix. Add one pint whipped cream or whipped topping.

Put in flat pyrex dish. Freeze. When ready to serve, cut in squares on lettuce leaves. Decorate top with half cherry or small

pineapple chunk, sprig parsley or mint.
Cooked mayonnaise has no oil
1 egg beaten thoroughly
Pinch salt
1/4 teaspoon dry mustard
2 tablespoons sugar
1 tablespoon vinegar or lemon juice
Mix well in saucepan. Over medium heat stir constantly until sauce thickens slightly. Take off heat. When cool. Whip in 1/4 cup canned evaporated milk.

Helen Moyer,
Sanford

Tangy Wilted Salad

8 oz. spinach
Small head lettuce, or 1 bunch leaf lettuce, washed and chilled
Small onion, thinly sliced
2 teaspoon sugar
2 tablespoon water
1/4 cup wine vinegar
2 tablespoon salad oil
1 teaspoon salt
1 teaspoon chili powder
1/2 teaspoon dill weed
1 teaspoon prepared mustard
Dash pepper
Few drops hot sauce, to taste

Wash spinach and remove part of stems; dry leaves. Into salad bowl, tear greens into bite-size pieces (about 8 cups), add onion. In small saucepan, heat, sugar vinegar, water, salad oil, salt, chili powder, dill weed, mustard, pepper, and hot sauce to boiling. Pour over greens and toss. Serve immediately. 6 servings

Before adding dressing, sprinkle broken chow mein noodles and sunflower seed kernels into greens. Slice fresh mushrooms are also quite tasty.

Adele Patterson,
Chuluota

Shrimp Salad

Great for party luncheons, cold suppers; can made ahead. Serve cut squares on leafy lettuce or put salad in a fish mold and decorate with olives.

1 pound shrimp (cleaned and cooked small) or 1 can (large) tuna in water, drained or Salmon deboned.

1 11 ounce can tomato soup condensed — for spicier taste use 11 ounces tomato sauce.

1 8 ounce package cream cheese
2 envelopes plain gelatin
1/2 cup cold water
1/2 cup mayonnaise

1/2 cup finely diced celery
Dash Worcestershire sauce or Kikoman Soy Sauce
Beat soup (or sauce) with cream cheese until smooth. Heat in saucepan until cheese is melted. Dissolve gelatin in cold water and add to cheese mix. Cool. Add other ingredients, mayonnaise last. Refrigerate until firm. Put in flat pyrex dish and cut into squares. Decorate with parsley and olive slices. Serve on lettuce leaf.

Helen Moyer,
Sanford

Copper Pennies Salad

2 lbs. carrots, sliced into 1/4" rounds.
2 medium onions, thinly sliced into rings and separated
1 large green pepper, cut into thin strips
1 can tomato soup
3/4 cup vinegar
2-3rd cup sugar
1/4 cup oil
1 teaspoon prepared mustard
1/2 teaspoon salt

Cook carrot slices in salted water until just tender. Drain. Combine with onions and green peppers in a large bowl. Stir remaining ingredients together, blending well. Pour over vegetables, mix well. Cover and refrigerate. Keeps well in refrigerator for weeks.

Mrs. Harold D. Jordan,
Oviedo

Squash Squash

6 yellow crookneck squash
2 large zucchini squash
1 large bell pepper
1 large onion
2 celery ribs
1 large can whole tomatoes (all in blender 3 seconds)
Salt and pepper
2 teaspoons oregano
4 slices bacon
Wash squash. Slice squash, onions, bell

peppers, celery. Fry bacon (well done). Drain but save drippings. Layer squash and sliced vegetables. Pour in tomato pulp. Add salt, pepper and oregano. Pour in bacon drippings. Bring to boil and turn to medium quickly. Cook only until squash starts to tenderize. In serving dish, sprinkle on crushed bacon bits. Serves 6.

Miriam E. Jenkins,
Sanford

Cheddar Squash

8 yellow squash sliced thin
1 large onion sliced
1 can cheddar cheese soup whipped into 1 can water

Salt and Pepper
1 cup crushed saltines
Casserole (small deep bowl)

Wash and slice squash. Layer with onion in casserole add salt and pepper. Whit soup

in water with whisk or in blender until smooth. Pour over squash. Cover with crushed saltines. Bake in preheated oven at 350 degrees just until cheese sauce is bubbling and crumbs are browned (20-30 minutes). Serves 4 to 6.

For variety use broccoli or asparagus instead of squash.

Miriam E. Jenkins,
Sanford

Eggplant Or Squash Fritters

2 cups raw grated squash (or eggplant)
1/2 teaspoon grated onion
2 teaspoons sugar
1 teaspoon salt
6 tablespoons flour
2 whole eggs
2 teaspoons melted butter
1/4 teaspoon pepper
1/4 teaspoon paprika

Combine squash, onion, pepper, sugar, salt, flour. Beat eggs and add butter. Mix all

together. Drop by tablespoons on greased griddle. (Note: use Crisco only) Cook on both sides until delicate brown. As fritters get done, put a wire cake rack on a cookie sheet and into warm oven. Put fritters on rack to drain. This stays in oven while rest are frying. On a cake rack the air circulates under fritter and they won't get soggy.

Helen Moyer,
Sanford

French Onions

6 large onions
2 cups milk
1 teaspoon Worcestershire
4 tablespoons plain flour
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 stick margarine
6 slices Swiss Cheese
6 slices buttered French bread cut in cubes

Cook sliced onions in boiling water just until tender still firm (10-12 min.). Drain well. Butter a shallow 6 cup baking dish and arrange onion slices.

While onions are cooking melt butter in saucepan and remove from heat. Blend in flour salt and pepper. Slowly stir in Worcestershire sauce. Return to heat and stir constantly until sauce thickens about 1 minute. On low heat stir in cheese until melted and blended. Pour sauce over onions. Mix ingredients. Arrange the bread cubes around edge baking dish. Bake in 350 degree oven about 20-30 minutes until bread is browned. 6 servings.

Miriam E. Jenkins,
Sanford

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Orange Salad (Goody)

2-3 oz. packages orange gelatin
1 cup boiling water
1 pint orange sherbet
1 8 1/4 oz. can crushed pineapple
1 cup miniature marshmallows
1 11 oz. can mandarin orange sections
1/2 pint whipping cream or 9 oz. whipped topping
Dissolve jello in water. Add sherbet. When partially set add rest of ingredients. Fold in whipped cream last. Chill until firm.

Frozen Pineapple Salad

Chill:
2-3 cup evaporated milk until crystals form
Add:
1/2 cup confectioners sugar, 3 tablespoons soft butter, 2 tablespoons lemon juice, pinch of salt; whip until fluffy. Break 6 graham crackers into pieces and add to above mixture. Stir in 1 cup crushed pineapple. Fill ice cube tray. Sprinkle top with cracker crumbs and crushed pineapple. Freeze without stirring. Cut in squares to serve.

Pattie T. Weeks
Sanford

Pea Salad

1 16 oz. can medium green peas
1 4 oz. can sliced mushrooms
1/4 cup bottled Italian salad dressing
1 tablespoon mayonnaise
Drain peas and mushrooms well. Put in bowl. Pour Italian salad dressing over and mix well. Refrigerate at least 1 hour, mixing occasionally. When ready to serve, drain off excess dressing. Toss with mayonnaise. Serves 4.

Kerri Levine
Longwood

Cabbage Pie

20 soda crackers
1 qt. cabbage, finely shredded
1 1/2 cups milk
1/2 teaspoon salt
1/4 teaspoon celery seed
1/4 teaspoon pepper
1/4 cup oleo
Coarsely crumble crackers and sprinkle half over bottom of a well greased large pie plate. Fill with cabbage. Top with remaining crumbs. Dot with butter. Bake at 350 degrees for 40 to 50 minutes. Yield. 6 lg. servings. Can also use a square pan.

Evelyn West,
DeBary

Green Beans And Eggplant, Caribbean Style

1 lb. green beans, washed and snapped
1 eggplant, peeled and cubed
1 cucumber, peeled and diced
1 small can of bean sprouts
1 tomato, peeled and sliced
2 hardcooked eggs
1 teaspoon salt
1/4 teaspoon pepper
In a saucepan, bring one cup of lightly salted water to boil. Add beans and bring to a boil again. Reduce heat to medium and add bean sprouts, diced cucumber and eggplant. Cook until tender, seasoning to taste with salt and pepper. Place beans in serving bowl and top with slices of tomato and hardcooked eggs before serving. Serves 4-6.

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Poultry

THE WINNER

Laurene Wontenay, 31, of 2441 S. Grandview Ave., Sanford, won in the poultry category. She is a housewife and holds an Associate of Arts Degree from Seminole Community College. Her special interests include needlepoint, sewing, cooking and church school. She and her husband, Ross, have three children, Aimee Lynne, Sara Beth and Emily Anne.



THE WINNING RECIPE

Chicken In Red Wine

3-4 pounds cut-up frying chicken
4 tablespoons oil
2 teaspoon rosemary leaves
Salt and pepper to taste
1 teaspoon garlic salt or powder
 $\frac{1}{2}$ cup dry red wine or wine vinegar.
Wash chicken and pat dry. Brown in oil. Season with spices. Cover and cook for 40 minutes. Add Red wine. Cook uncovered until liquid evaporates. Serves 4 to 6.

Laurene Wontenay,
Sanford



HOW IT LOOKS

Chicken Casserole

2 cups chopped chicken (not too fine)
2 cups diced celery
 $\frac{1}{2}$ cup mayonnaise
4 to 6 slices of diced toast
1 tablespoon minced onions
1 can cream of mushroom soup, undiluted

Mix and place in baking dish. Grate cheese over top. Bake in 325 degree oven until brown on top.

Evelyn West,
DeBary

Baked Chicken

6 pieces frying chicken
 $\frac{1}{4}$ cup sweet milk
 $\frac{1}{2}$ cup crushed bran flakes
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon paprika
Pepper as desired
Mix all ingredients together except milk and chicken.
Wash chicken. Dip in milk. Roll each piece

in bran mixture. Place on foil well-covered with melted butter and rest of milk. Sprinkle remaining Bran flakes mixture over chicken. Dot with butter. Cover with foil, fold tightly. Bake at 375 degrees for 1 hour. Uncover. Turn broiler on and brown as desired.

Pattie T. Weeks,
Sanford

Easy Chicken 'N' Rice

$\frac{3}{4}$ cup raw rice
1 package dried onion soup
1 can cream of mushroom soup
 $\frac{1}{2}$ cup sherry (Optional)
1 chicken, cut-up
 $\frac{1}{2}$ soup can water
Place rice in the bottom of a flat baking dish. Lay individual pieces of chicken on top

of rice. Season with salt, pepper, and paprika. Sprinkle onion soup on top. Pour mushroom soup thinned with $\frac{1}{2}$ can of water over this mixture. If desired, sherry may be added. Bake at 375 degrees for 2 hours. Cover after first hour. Serves 4.

Linda Holt,
Sanford

Stewed Chicken

1 stewing chicken (about 4 lbs. or larger), cut into serving pieces
1 large onion, chopped
1 large tomato, chopped
1 cup raisins
 $\frac{1}{4}$ cup flour
 $\frac{1}{2}$ cup stuffed olives
 $\frac{1}{4}$ cup cooking oil
 $\frac{1}{2}$ teaspoons salt
 $\frac{1}{2}$ teaspoon pepper

Mix salt and pepper with flour and roll pieces of chicken in this mixture. Brown chicken in cooking oil in large skillet. Add the onion and tomatoes and continue cooking for about 5 minutes. Pour in $1\frac{1}{2}$ cups of water and add the onions, raisins, and olives. Simmer for about $1\frac{1}{2}$ hours. Remove bones from chicken before serving. Serves 4.

Bahamian Chicken

1 chicken, roasting size
1 package seasoned bread crumbs (or loaf of stale bread)
2 tomatoes, diced
3 large potatoes, peeled and quartered
1 onion diced.
Butter or margarine
Salt
Pepper
 $\frac{1}{2}$ cups water
Mix the bread crumbs or stuffing and the

diced onion with melted butter, 2 teaspoon salt, and dash of pepper. Dry inside cavity of chicken and stuff lightly with this mixture.

Place chicken in baking pan, spreading butter over surface and sprinkling with thyme, salt, and pepper. Place the potatoes, tomatoes, and the remaining bread crumbs around the chicken. Pour in water. Bake at 400 degrees for about an hour, or until chicken is tender. Serves 4.

Chicken Spectacular

$3\frac{1}{2}$ cups cooked diced chicken
1 package combination wild rice, prepared according to directions
1 can cream of celery soup (undiluted)
 $\frac{1}{4}$ cup chicken broth
1 med. jar sliced pimientos
1 med. onion (chopped)
2 cups French style cut green beans (2 cans, drained)

1 cup mayonnaise
1 can water chestnuts (drained and diced)
Salt, pepper and garlic powder (to taste)

Mix all ingredients well (by hand). Pour into $2\frac{1}{2}$ -3 quart casserole. Bake 25-30 minutes in 350 degree oven to heat through well. Serves 12.

To freeze: do not bake prior to freezing.

Turkey Spaghetti Salad

8 oz. spaghetti cooked and drained
Dressing:
 $\frac{1}{2}$ cup Italian salad dressing
 $\frac{1}{2}$ teaspoon Dijon mustard
 $\frac{1}{4}$ teaspoon garlic powder
1 4 oz. can sliced mushrooms, drained
2 cups cooked turkey cut in cubes
Mayonnaise
Salt, pepper
Parsley

Early in day, mix dressing ingredients together. Put spaghetti and mushrooms in large bowl. Add dressing. Mix well. Refrigerate. Mix occasionally during the day. When ready to serve toss with mayonnaise, salt, pepper and parsley to taste. Turn onto serving platter. Garnish with tomato wedges. Serves 3-4.

Kerri Levine,
Longwood

Chicken And Pork

1 chicken (3-4 lbs.) cut into serving pieces
2 lbs. pork, with some fat, cut into cubes
 $\frac{1}{2}$ cup lime juice
2 cloves garlic, crushed
 $2\frac{1}{2}$ tablespoons soy sauce
 $\frac{1}{4}$ teaspoon pepper
2 tablespoons olive oil, or other cooking oil
Place lime juice, garlic, soy sauce, and pepper in saucepan. Add the chicken and

pork. Heat to boiling, then simmer until meat is tender, adding additional water if necessary. Drain meat, saving broth. Saute meat in hot oil until browned, then return it to the liquid in the saucepan. Heat for serving, adding more salt and pepper if necessary.

This can be served over rice.

Bar-B-Q Chicken

1 cutup chicken or chicken parts
1 cup catsup
1 can or small bottle cola
Place chicken pieces in casserole or pan. Mix cola and catsup. Pour over chicken.

Bake at 350 degrees 1 hour uncovered or until sauce is thick.

Evelyn West,
DeBary

Chicken And Garbanzos

2 small fryer chickens, cut into serving pieces
2 tomatoes, cut into wedges
1 large onion, chopped
2 cloves garlic, crushed
Tabasco
 $\frac{1}{4}$ cup olive oil
1 can garbanzos dried can be used, requiring overnight soaking and cooking)

Salt
Pepper
Saute onions and garlic in oil, then remove. Add chicken to oil and cook until browned. Mix the onions, garlic, garbanzos, and tomatoes with the chicken. Season with salt, pepper and several drops of Tabasco. Cover, reducing heat to medium-low and cooking until chicken is tender. Serves 3-4.

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Chicken Dinner

2 cup chopped cooked chicken
1 can cream of chicken soup
1 cup sauteed chopped celery
1 cup yellow rice
1/4 cup chopped green peppers
1 tablespoon chopped pimientos
1/2 teaspoon paprika
2 tablespoon butter
1 cup rice krispies
Salt and pepper to taste

Mix all together. Pour into 1 1/2-2 qt. casserole. Top with thin biscuits, dotted with butter. Bake at 350 degrees 30-40 min. or until biscuits are brown.

Pattie T. Weeks,
Sanford

Spiced Marinated Chicken

2 chickens, broiling size cut in half
2 hot peppers, finely diced (or 1 teaspoon cayenne pepper)
1 large onion, sliced thinly and separated into rings
1 green pepper, cut in rings
1 tablespoon paprika
3 teaspoon salt
1/2 teaspoon pepper
1 1/2 tablespoons olive oil
1 cup lime juice

Rub halves of chickens with olive oil, then sprinkle with paprika, salt, and pepper. Place chicken in shallow pan and pour over them the 1/2 cup of lime juice to which the diced hot peppers have been added. Cover and place in refrigerator for at least eight hours, turning chicken several times and spooning the liquid over them. Broil the chicken halves (this can be done in an oven or on an outdoor grill) until done. Saute onion rings in small amount of oil, adding the green pepper rings and the remaining lime juice, salt, and pepper. Spoon this mixture onto the chicken in shallow baking pan and place in oven at 350 degrees. Serve as soon as chicken is heated through again. Serves 4-6.

Apricot Chicken

1 8 oz. bottle Russian dressing
Garlic to taste
1 small jar apricot jam
1 pkg. onion soup mix
1 cup water
2 lbs. chicken parts or 8 boned chicken breasts

Mix first 5 ingredients together. Place chicken in baking dish, skin side down, and coat with apricot mixture. Bake at 325 degrees for 1 hour. Turn skin side up and coat with remaining apricot mixture. Return to oven for another hour. Serve with rice. Makes 6-8 servings.

Susan M. Stone,
Longwood

Chicken Cooked In Coconut

2 coconuts, medium-sized
1 chicken, boned and diced
1 onion, diced
1 green pepper, diced
3 slices of bacon, diced
1 clove garlic, crushed
1 tablespoon brown sugar
1 bay leaf
Salt
Pepper
Tabasco
2 tablespoons rum

Put bacon in frying pan on medium heat. When bacon is cooked but tender and not crisp, add chicken and fry until done. Remove chicken and bacon. Add the onion, green pepper, and garlic to skillet and cook until tender, then return chicken and bacon to skillet. Add brown sugar and pepper, plus 2-3 drops of Tabasco. Cut tops from coconuts at about level of "eyes" and save for lids. Pour out liquid and wash coconuts thoroughly on outside. Fill each coconut with chicken, adding 1/2 bay leaf to each and 1 tablespoon rum. Replace lids and put coconuts in baking pan in oven at 350 degrees for an hour. Serve in coconuts. Serves 4-6.

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Seafood

THE WINNER

Helen Moye of 309 W. 16th St., Sanford, a 74-year-old housewife, was the winner in the seafood category. Her special interests are cookbooks, gardening and painting. She is the mother of four children.



THE WINNING RECIPE

Helen's Fried Shrimp And Rice

- 2 cups chilled rice (cooked)
- 1 pound cutup shrimp (cooked)
- 1 medium onion chopped
- 1 green pepper
- 1 can pineapple tidbits
- 3/4 pound ham cooked — cut small cubes
- 1 package shaved filberts (optional)
- 2 eggs
- Seasoning for shrimp rice:
 - 1 teaspoon celery seed
 - 1/2 teaspoon paprika
 - 1/2 teaspoon Accent
 - 1/2 teaspoon all spice
 - 1/4 teaspoon ginger

- 2 tablespoons Kikoman Soy Sauce
- 1 tablespoon brown sugar
- Saute onions and peppers in bacon grease. Remove and set aside. Add a little more bacon grease and stir fry rice gently. Do not brown.
- Under slow heat, fold in seasonings and soysauce. Add sauteed onions and peppers. Remove from heat. Add shrimp, ham, pineapple and nuts. Stir well.
- Beat 2 eggs well. With a little oil in hot skillet, pour in eggs to run flat like a pancake. Cook very done. Cut in narrow strips to serve with rice. Reheat if necessary.
- Serves 6.

Helen Moye,
Sanford

Salmon Bake

- 2 1/2 cups cooked rice
- 2 tablespoons melted butter
- 1 pound can Salmon
- 1 cup grated Swiss cheese
- 3 beaten eggs
- 1 cup sweet milk
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Stir melted butter into rice. Line a 1 1/2 qt.

baking dish with rice. Sprinkle half cheese over rice. Flake salmon and spread over rice-cheese. Sprinkle balance of cheese over salmon. Mix eggs, milk, salmon liquid and seasonings. Pour over salmon and cheese. Bake at 400 degrees about 25-30 min. Makes: 6-8 servings.

Pattie T. Weeks,
Sanford

Crab Shalou

- 2 dozen each (salt water) crab bodies & claws
- Spaghetti sauce mix (approx. 4 jars)
- 1/2 cups olive oil
- 2 each large onions and bell peppers
- 3 cloves garlic
- 4 bay leaves
- Salt and Pepper to taste
- Chop onions, peppers and garlic. Heat olive oil in large pot. Add onions, bell pep-

pers and garlic (saute on low heat until tender). Add sauce and bay leaves. Bring to boil then reduce heat, cover and simmer for about 2 hours. Add crabs, cover and simmer approx. 30-40 min., stirring often. Uncover and simmer an additional 30 min. to thicken sauce. Serve over cooked spaghetti. Serves 4-6 persons.

Alternatives: crab meat, shrimp, clams
Cheryl Polk,
Sanford

Tuna Porcupines

- 1 can tuna
- 1 cup cooked rice
- 2 tablespoons finely minced onion
- 2 tablespoons finely chopped celery
- 1 beaten egg
- 1 can cream of mushroom soup

Combine tuna, rice, celery, onion and egg. Place by tablespoon on greased baking dish. Mix soup and tuna liquid. Pour over tuna balls. Bake at 375 degrees about 40 min.

Pattie T. Weeks,
Sanford

Peppers Stuffed With Shrimp

- 2 cups cooked shrimp
- 1 tablespoon chopped onion
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 2 tablespoon butter
- 4 large green peppers
- 1 cup bread crumbs
- 1 stewed tomato
- 1/4 teaspoon oregano
- Cut tops off peppers. Dice usable portions

of tops to add to other ingredients. Remove cores and seeds from peppers and wash hollow cavities. Parboil peppers until tender. Saute onions and peppers, adding salt, pepper, and oregano. Add tomato and shrimp. Stuff peppers with this mixture, covering tops with bread crumbs and dotting with butter. Bake at 350 degrees for about 20 minutes, or until bread crumbs are browned. Serves 4.

French Fried Clams

- 1 qt. of shucked clams
- 2 tablespoons milk
- 1 1/2 teaspoons salt
- 1/8 teaspoon pepper
- 2 eggs, lightly beaten
- 2 cups of bread or cracker crumbs
- 1/2 cup cooking oil

Mix the eggs, milk and seasonings. Drain clams and dip them one at a time first into the mixture of eggs and milk and then into the bread crumbs. Fry in cooking oil at 375 degrees for about 5 minutes on one side and then turning to cook the other side for about 3 minutes. Serves 3-4.

Clam Fritters

- 1 qt. Clams
- 1/4 lb. diced bacon, or salt pork
- 2 tablespoon flour
- 1/8 lb. butter
- 1/4 teaspoon pepper
- 1 cup celery, chopped
- 4 medium-sized onions, diced
- 4 potatoes, diced
- 1 1/2 qts. milk
- 1 teaspoon salt

Grind or chop clams and heat in their juice. Fry bacon until crisp. Remove pieces of bacon from pan and save. Saute onions and celery in bacon fat. Sprinkle potatoes with flour and add to onions and celery. Cook until potatoes are tender. Put clams, crisp bacon pieces, and the potatoes, onions, and celery in deep pan with warmed milk. Dot the top with butter. Serve when the butter melts. Serves 4-6.

Oyster Stuffing

- 1 pint oysters
- 1/2 cup butter, melted
- 4 cups of bread crumbs or stuffing
- 1 tablespoon lime juice

2 teaspoon salt
1/4 teaspoon pepper
Combine all ingredients and use as a stuffing for chicken or turkey.

Fried Oysters

- 2-3 dozen oysters
- 2 eggs, lightly beaten
- 1/8 teaspoon pepper
- 1 cup bread crumbs
- 1 teaspoon salt

Beat eggs, adding seasoning and small amount of water. Dip oysters one at a time into mixture, then into crumbs. Let stand for about 5 minutes before cooking. Fry in cooking oil at about 375 degrees. Serves 3-4.

Shrimp Pilau

- 1 lb. cooked shrimp
- 1/4 cup chopped onions
- 1 1/2 cups uncooked rice
- 1/8 teaspoon thyme
- 3 cups cooked tomatoes
- 3 slices of bacon, diced
- 1 cup green pepper, diced
- Fry bacon until crisp. Remove bacon.

Saute onion and pepper in bacon fat. Add rice and tomatoes, cover and heat to boiling. Simmer for about 30 minutes. Reduce heat to low and allow to stand for about 15 minutes. Add shrimp and crisp bacon. Mix all ingredients and place in casserole dish. Bake at 350 degrees for 10-15 minutes. Serves 3-4.

Scalloped Scallops

- 1 1/2 lbs. scallops
- 1 1/2 cups cracker crumbs
- 1/2 cup butter, melted
- 1 tablespoon lime juice
- 1 teaspoon salt
- 1 small onion, finely diced or minced
- 1/8 teaspoon pepper
- Cut scallops in half or in quarters,

depending on size. Add other ingredients to melted butter and mix thoroughly. Place layer of scallops in greased baking dish, then top with seasoning mixture. Add another layer of scallops, then seasoning, etc. until all are used. Bake at 400 degrees for about 20 minutes. Serves 3-4.

Lobster With Almonds

- 1 or 2 lobsters, boiled and split
- 1/2 cup melted butter
- 1/4 teaspoon thyme
- 1 tablespoon chopped parsley
- 1 1/2 cups blanched almonds
- 1 teaspoon salt
- 1/8 teaspoon pepper

Use only the tail meat, which is cut into bite-sized pieces. Saute almonds in butter until lightly browned. Remove almonds from frying pan and add lobster meat. Cook until browned. Add almonds and seasonings. Mix and heat thoroughly. Serves 3-4.



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Shrimp Pie

1 lb. cooked shrimp
 1 chicken bouillon cube
 1 can condensed mushroom soup
 1/4 cup green pepper, chopped
 1 teaspoon finely chopped parsley
 1 teaspoon salt
 3/4 cup celery, chopped
 1 cup cooked corn
 1 small onion, chopped
 1/4 cup butter, melted
 1/8 teaspoon cayenne pepper
 1/4 teaspoon pepper
 Cut shrimp into thirds or halves, depend-

ing on size. Dissolve bouillon cube in 1 cup of boiling water. Add mushroom soup and stir until smooth. Saute celery, onions, and green pepper. Add to the mushroom soup-chicken broth mixture and simmer for about 10 minutes. Add corn and shrimp, mixing thoroughly. Place mixture in a greased baking dish and cover top with a pie dough pastry folded over the edges of the baking dish and pricked with a fork in several places. Bake at 375 degrees for about 20 minutes. Serves 3-4.

Crab Soup

1 cup cooked crab meat
 2 eggs
 2 tablespoons vinegar
 1 teaspoon salt
 1/4 teaspoon pepper
 1 qt. chicken broth
 2 tomatoes, chopped
 2 tablespoons olive oil
 1 small onion, finely chopped

1/2 teaspoon paprika
 Saute crab meat in oil with tomatoes. Pour chicken broth over crab meat and simmer for about 10 minutes. Beat eggs and mix with onions, vinegar, salt, pepper, and paprika. Add to simmering soup and continue cooking at low heat until seasonings are thoroughly blended. Serve hot. Serves 3-4.

Boiled Shrimp With Peels On

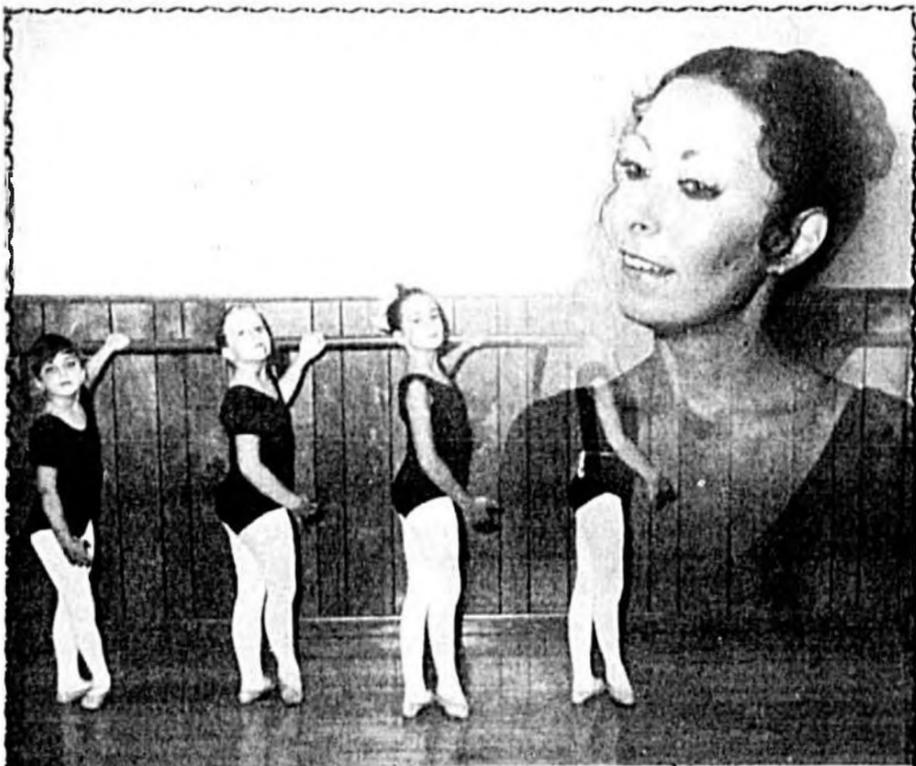
3 lbs. of shrimp
 2 limes, sliced
 2 1/2-3 qts. water
 1/4 cup salt

bring water to boil again. Allow to simmer for about 5 minutes, or until shells of shrimp turn pink. Pour off water and cool the shrimp. Break off front section of body and then peel tail meat from shell. Pull sand vein from groove along back, if necessary cutting a slit with knife to make removal of vein easier. Serves 3-4.

Wash shrimp thoroughly. Boil water, to which the salt and lime slices have been added. Put shrimp in water, cover, and



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Judges in The Evening Herald's cookbook contest, from left, are Shelda Wilkins, Janet

Torbett and Barbara Hughes. They enjoyed the pleasant task of sampling dishes prepared

by the finalists at the "cook-off."



Miriam Jenkins of Sanford won in the Appetizers category with her "Ask for More" Mushrooms recipe.

**Photographs
By Herald Staffer
Tom Vincent**

Evelyn West Wins Second Annual Herald Cooking Contest

By JANE CASSELBERRY
Herald Staff Writer

The overall winner in The Evening Herald's second annual Heritage Cookbook Contest is Evelyn T. West, 53, of 391 Magnolia Place, DeBary.

Her winning recipe for Baked Yams and Apples in Casserole is an old family favorite which was handed down to her by her mother.

It is a tradition at family gatherings at Thanksgiving and Christmas.

"This was the first time I ever entered a recipe contest," said Mrs. West. "And I was most pleasantly surprised to hear I had won. My husband encouraged me to enter. He's my best sampler."

She is employed as a clerk at the Southern Bell Phone Center Store at Sanford Plaza. She is a member of the First Presbyterian Church of DeBary and the Future Telephone Pioneers. She and her husband, Robert B. West, have three children, Terri, 33, Robert III, 31, and John, 28, and four grandchildren.

Her special interests include square dancing with the Starlight Promenaders, water sports, boating, reading and her grandchildren.

Mrs. West was presented the grand prize of a silver serving tray. Winners in the various categories each received a plaque.

Winners in the eight categories include:

Appetizers — Miriam Jenkins, 309 W. 16th St., Sanford; "Ask for More Mushrooms".

Salad and Vegetables — Evelyn West, DeBary, Baked Yams and Apples in Casserole.

Breads and Rolls — Sandy Norman, 214 Loch Low Drive, Sanford; Angel Biscuits.

Meats — Charlotte Blades, 8251 Via Hermosa, Sanford, Pork Chop Hills.

Poultry — Laurene Wontenay, 2444 S. Grandview Ave., Sanford, Chicken in Red Wine.

Casserole — Phyllis Grindle, 115 Live Oak Lane, Altamonte Springs, Ground Beef in Sour Cream.

Seafood — Helen Moyer, 309 W. 16th St., Sanford, Helen's Fried Shrimp.

Dessert — Linda Holt, 113 W. Ridge Drive, Sanford, Pound Cake.

The contest ran from July 10 to July 30 with a different category each week.

Winners in the eight categories were invited to compete in a "cook-off" Aug. 14 at the Seminole County Agricultural Center in Sanford. The six winners of the various categories who were able to attend prepared their dishes for the three judges, who chose the overall winner from these.

The panel of judges consisted of Shelda Wilkins, home economist for Seminole Community College; Barbara Hughes, Seminole County Home Economics Extension agent; and Janet Torbett, Sanford homemaker.

Entries were judged on the basis of general appearance presentation of product, flavor, originality and distinctive qualities.



The overall winner in the Second annual Heritage Cookbook Contest Evelyn West (right) is presented her prize of a silver tray by Jan McClung, Evening Herald advertising consultant.



Evelyn West of DeBary holds her Baked Yams and Apples in Casserole which won overall honors in the Heritage Cookbook contest.



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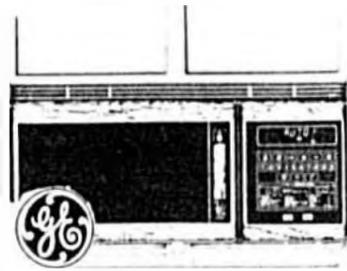


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Casseroles

THE WINNER

Phyllis Grindle, 53, of 115 Live Oak Lane, Altamonte Springs, won in the casserole contest. She is a business manager and a real estate manager. Her special interests include sewing, needlework and gardening. She and her husband, Arthur, have four children.



THE WINNING RECIPE

Ground Beef In Sour Cream Sauce

1 cup chopped onion
1 lb. ground beef
3 cups med. noodles
3 cups tomato juice
1 teaspoon salt
1½ teaspoons celery salt
dash of pepper
2 teaspoons Worcestershire sauce
½ cup chopped green pepper
1 cup sour cream
1 3 oz. can sliced mushrooms
Cook onions until tender. Add beef, brown lightly. Place noodles over meat. Combine tomato juice and seasonings. Pour over noodles. Bring to boiling. Cover and simmer 20 minutes. Add green peppers and continue cooking 10 minutes or until noodles are tender.
Stir in sour cream and mushrooms. Heat just until

boiling. Season to taste. Makes 6-8 servings.

Phyllis Grindle,
Altamonte Springs



HOW IT LOOKS

Baked Corn

1 chopped onion
1 cup grated cheddar cheese
2 cups milk
1 teaspoon sugar
1 bell pepper, diced
3 tablespoons margarine
1 teaspoon salt
3 tablespoons all purpose flour
Bread crumbs (one cup)
Pepper - paprika to taste
1 (12 oz.) can whole kernel corn
2 eggs whole - slightly beaten

Stir fry onion and green pepper in margarine until clear-tender. Sprinkle in flour, salt, pepper, paprika. Stir well. Add milk, but stir constantly until it boils. Remove from heat. Add cheese, sugar. Mix in corn and then eggs. Turn into pyrex baking dish. Sprinkle with bread crumbs. Set dish into another shallow pan that has water in it. Bake in the hot water pan for 350 degrees for 45 min. to 1 hour. Serves 6 to 8.

Helen Moyer,
Sanford

Cheese Strata

8 slices bread or toast
¾ cup soft butter or margarine
2½ cups diced sharp process American cheese
4 eggs slightly beaten
2½ cups milk
1 teaspoon salt
¼ teaspoon dry mustard
Trim crust from bread if desired. Butter bread, quarter each slice. Alternate layers

of bread and cheese in 11½x7½x1½ in baking dish. End with cheese on top.

Mix remaining ingredients. Pour over layers. Cover chill 6 hours or overnight. Bake at 325 degrees for 45 minutes, or till firm. Let stand few minutes; cut in squares. Serves 6.

Evelyn West,
DeBary

Corny Pepper Casserole

1 No. 2 can whole kernel corn
2 Tablespoons margarine
1 cup milk
½ tsp. salt
2 Tablespoons flour
1 cup soft bread crumbs (loaf bread in blender)
¼ tsp. chili powder
1 tsp. red pepper seeds (or substitute 1 Tablespoon chopped pimento and ½ tsp.

chili powder
Melt butter. Blend in flour and slowly add milk, constantly stirring until boiling. Add all other ingredients. Turn into loaf pan. Sprinkle with bread crumbs and paprika. Garnish with thin thin slices (rings) green pepper. Bake at 350 degrees about 45 minutes. Best when served immediately and hot.

Helen Moyer,
Sanford

Scalloped Eggplant Casserole

1 med. eggplant
2 med. potatoes
2 med. onions

Pare and slice. Boil with water to cover until tender. Drain off water and set aside. Use potato masher or electric mixer and beat until like creamed potatoes. Add:

1 cup liquid that was set aside
3 tablespoons butter

1 tablespoon sugar
Salt and pepper as desired
3 tablespoon yellow cornmeal
4 tablespoon grated cheese
Mix well. Pour into 1½ qt. casserole. Sprinkle cheese over top. Dot with butter. Bake at 350 degrees for 40-50 min.

Pattie T. Weeks,
Sanford

4 Cheese-4 Layer Casserole

(Serves 4)

1 7 oz. can salmon, drained and flaked
8 oz. spaghetti, cooked and drained
1 large onion, chopped
1 10 oz. package frozen chopped spinach cooked and well drained
½ cup cottage cheese
1-3 cup Feta cheese
1-3 cup Parmesan cheese
1 cup cheddar cheese, shredded
1 egg, beaten
margarine
salt, pepper and garlic powder to taste
Saute onion in 1 pound margarine. Mix onion, spinach, cottage cheese, feta cheese, egg and seasonings, set aside. As soon as spaghetti is drained mix with 2 pounds

margarine and the parmesan cheese. Spread spaghetti bottom and up sides of well-greased 9" pie plate. Pour spinach mixture on top of spaghetti. Leave a border about 2" wide of spaghetti showing. Top spinach mix with salmon — also leaving a boarder.

Sprinkle cheddar cheese over top. Bake at 350 degrees 20 min. or until hot through. Return to oven until cheddar cheese melts. Serve at once.

(exposed spaghetti will get crunchy while the spaghetti under the fillings will stay soft).

Kerri Levine,
Longwood

Baked Eggplant Turtles

1 med. eggplant
1 each, med. potato and onion
Pare, slice and cook in boiling water until tender. Remove from heat. Drain off water. Mash until smooth. Stir in ¼ tsp. salt, ¼ tsp. sugar and pepper. Add:
1 beaten egg
2 tablespoons margarine
3 tablespoons grated cheese
1-3 cup finely chopped pecans

1 cup crushed wheatie cereal
½ cup crushed bran flakes
¾ cup cooked rice
Mix all together except cereals. Place heaping tablespoon on well-greased griddle. Cover tops with crushed cereals, dotted with oleo. Bake at 375 degrees around 25 min. — or until brown on top.

Pattie Weeks,
Sanford

Pork And Sauerkraut Casserole

4 medium pork chops
½ cup chopped onions
2 tablespoons margarine
1 tablespoon flour
1 no. 2 can kraut
1½ cups tomato juice
Simmer pork until tender. Put 2 teaspoons margarine in heavy skillet. Add chopped

onions and cook until tender. Add 1 tablespoon flour. Cook until bubbly. Add Kraut with 1½ cups tomato juice and simmer. Arrange in casserole. Place pork on top and spread ½ cup of brown sugar on pork. Bake at 350 degrees until browned.

Mrs. Bertha L. Hardin,
Enterprise

World's Greatest Cabbage Rolls

2 28 ounce cans (mashed) tomatoes
2 large onions thinly sliced
2 bell peppers
1 cup diced celery
2 cloves diced garlic
1 cup long grain rice (not instant) uncooked
1 large can sauerkraut
3 tablespoons olive oil
1 tablespoon dry Italian seasoning
3 pounds lean ground chuck
½ pound bulk sausage — mild
2 whole eggs
salt and pepper
One large head cabbage, preferably keeping the dark green outside leaves.
Core cabbage — turn head down in pot of hot boiling water. Set aside.
Mix chuck, sausage, rice and eggs, well.

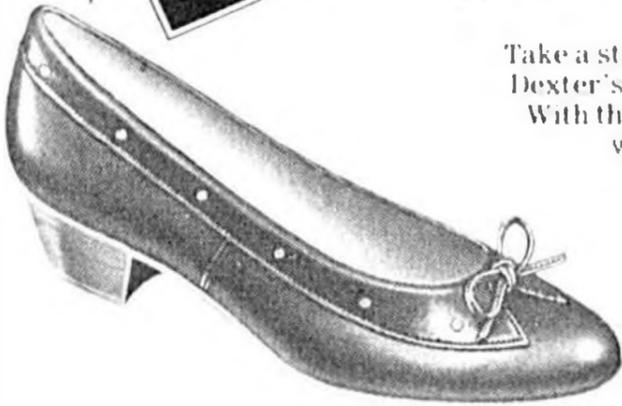
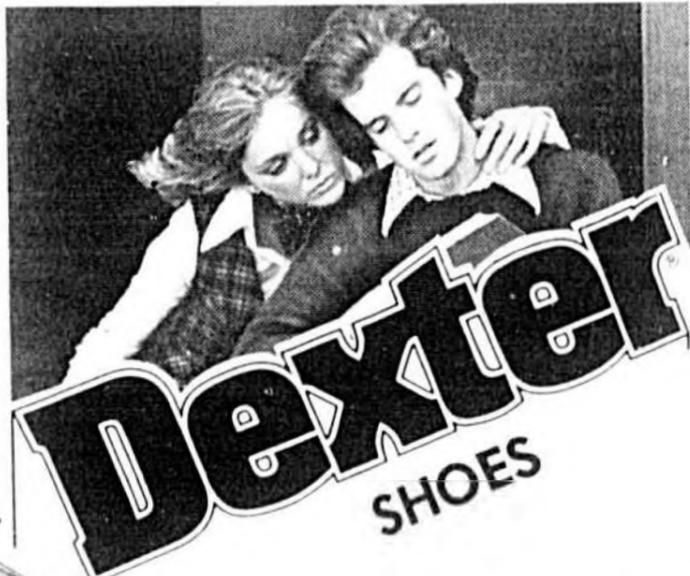
Pull one large cabbage leaf off. Lay one cutting board and cut out heavy mid rib. Place a ball of meat, rice mix. Roll up tucking in sides and secure with toothpick. Use all meat.

In Dutch oven, start layers:
1 cabbage rolls — (not too close)
3 tomatoes 6-sauerkraut
5 peppers sauerkraut
Repeat until rolls are used. Chop fine remaining cabbage (last top layer). Add oil and seasonings. Pour in tomato juice and sauerkraut juice. Liquid should cover top layer of rolls — not over chopped cabbage. Cook on medium (lid on) at least 2 hours. Even better warmed up.

Warn diners about toothpicks!
Miriam E. Jenkins,
Sanford



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Chicken Casserole

Boil 10 chicken breasts (some dark meat may be used if preferred). Reserve chicken broth. Bone chicken and cut into small pieces. Place chicken pieces in 8 1/2 x 11 pan. Drain 2 1/2 cans mushroom pieces and spread over chicken. Mix 1 can cream of mushroom soup with 1 1/2 cans chicken broth. Pour soup mixture over chicken. Prepare 1

large package Pepperidge Farm dressing. Use package directions but use chicken broth instead of water. Spread dressing over chicken. Bake at 325 degrees until bubbly—approximately 45 minutes. Serves 8-10 (very easily doubled for large groups).

Becky Dunn,
Lake Mary

Grits Casserole

1 cup grits (cooked)
1 stick margarine
2 cups grated sharp cheddar cheese
3 1/2 cups boiling salted water
2 beaten egg yolks
1/4 to 1/2 teaspoon red pepper
1/4 to 1 tablespoon garlic powder
Cook grits in 3 1/2 cups salted boiling water.

Add remaining ingredients. Mix well and taste at this point for seasoning. Then fold in the 2 beaten egg whites. Bake in greased casserole dish at 375 degrees for 45 minutes. Can use 1 can blue cheese instead of cheddar.

Evelyn West,
DeBary

Rutabaga Casserole

2 1/2 lbs. cooked, mashed rutabaga with 3 tablespoons margarine or butter
1 tablespoon cream
1 teaspoon salt
1/4 teaspoon pepper
1 tablespoon sugar
Mix all together. Turn into 1 1/2 qt. buttered

casserole. Sprinkle top with 1/4 cup grated cheese and 1/4 cup cracker crumbs. Dot with butter or margarine. Bake uncovered at 350 degrees 15-20 min. or until just lightly brown.

Pattie T. Weeks,
Sanford

Hamburger Casserole

1 lb. hamburger or ground chuck
4-6 potatoes, peeled and sliced
1 large onion, sliced
1 can cream of mushroom soup
salt and pepper to taste

Mix mushroom soup with 1/2 soup can of water. Pour over top of casserole. Bake uncovered at 400 degrees for 1 hr. Serves 4-6.

In a 1 1/2 qt. casserole dish, layer potatoes, onions and crumbled raw hamburger. Repeat layers, seasoning each as you go.

Diced ham may be also substituted for hamburger.

Linda Holt,
Sanford

FOR STYLES THAT COUNT ON PEOPLE WHO CARE



Lynda Behrens, owner-operator at Headliners Salon, is shown busy at work shortly before their ribbon cutting sponsored by the Sanford Chamber of Commerce. The cutting took place on Tuesday, August 2nd to welcome them to the business association.

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Breads & Rolls

THE WINNER

Sandy Norman, 27, of 211 Loch Low Drive, Sanford, was the winner in the Breads and Rolls category. A homemaker, she received an Associate Degree at Polk Community College. Her hobbies are cooking, bread dough ornaments, sewing and needlepoint. She and her husband, Gary, have a daughter, 4, and a son, 11 months.

*A Photograph
Of Sandy Norman
Was Unavailable.*

THE WINNING RECIPE

Angel Biscuits

3 cups flour
1/4 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon soda
1/4 teaspoon salt
1 cup shortening
1 pkg. dry yeast
2 tablespoons warm water
1/2 cups buttermilk

Sift flour, sugar, baking powder, soda, and salt. Stir in shortening. Dissolve yeast in very warm water and add with buttermilk to flour mixture. Mix well, turn on floured board (if necessary, add additional flour to make soft dough). Roll out about 1/4 in. thick. Cut, spread with melted butter and fold over to make pocketbook rolls. Bake in 400 degree oven for 15 min., or until brown. Dough does not have to rise before baking and may be refrigerated).

Sandy Norman, Sanford

Honey French Toast

4 eggs, slightly beaten
1 cup milk
1/2 tablespoon honey
1/2 teaspoon nutmeg
1/4 teaspoon salt
6 slices raisin bread
2 tablespoons butter or margarine

In bowl combine eggs, milk, honey, nutmeg, salt. Arrange bread slices in shallow pan, pour egg mixture over them. Let stand 10 min.

In hot butter in skillet, quickly brown slices on both sides. Serve hot. Make 6 servings.

Old New England Bread

2-3rd cup yellow cornmeal
3 tablespoons shortening
1/2 cup unsulphured molasses
6 1/2 cups all purpose flour
1 tablespoon salt
2 packages yeast
Cook meal in 2 1/2 cups water until thick. Add salt, shortening and molasses. Cool to lukewarm. Dissolve yeast in 1/2 cup warm water, add to meal mixture. Stir in 5 cups flour. Work in remaining flour with hands on board until smooth and satiny. Place in

greased bowl and cover. Let rise in warm place until double (about 1 hour). Punch down. Cover. Let rise 10 min. Shape into two loaves. Put in greased loaf pans. Brush with melted butter. Mix 2 tablespoons cornmeal with 1/2 teaspoon salt. Sprinkle over loaves.

Let rise until double (about 45 min.). Bake at 375 degrees around 30-40 min., or until brown as desired.

Pattie T. Weeks,
Sanford

Potato Refrigerator Rolls

1 package dry yeast
1 1/2 cups warm water (105-115 degrees)
2-3 cup sugar
1 1/2 teaspoon salt
2-3 cup shortening
2 eggs
1 cup lukewarm mashed potatoes
Flour to make spongy, so it does not stick.
Dissolve yeast in large bowl. Stir in sugar, salt, shortening, eggs, potatoes. 4 cups flour and enough more so it is spongy and does not

stick to hands. Place in greased bowl, turn greased side up, cover bowl and refrigerate at least 8 hours. Keep no longer than 5 days.

Take from refrigerator as needed, punch down, add more flour as needed, shape, put in pans and let rise. Do not let rise in air conditioning, either put in oven or in garage. Bake at 350 degrees till brown.

Mrs. Harold A. Swank,
Deltona

Apple Walnut Loaf

1 1/2 cups sifted enriched flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon allspice
1 1/2 cups crushed ready-to-serve wheat cereal flakes
1 cup broken walnut meats
3/4 cup chopped apple
1 egg, slightly beaten
1/4 cup brown sugar, firmly packed

1 1/2 cups buttermilk
2 tablespoons melted shortening

Set oven for moderate, 350 degrees. Mix and sift flour, baking powder, baking soda, salt and spices. Add cereal flakes, walnuts, and apple. Combine egg, brown sugar, buttermilk and shortening, add; mix just enough to moisten dry ingredients. Do not beat. Turn into a greased loaf pan 8x4x3. Bake 1 hour.

Charlotte Blades
Sanford

Sausage Biscuits

1 pound bulk sausage
3 cups bisquit
1 teaspoon paprika
10 oz. sharp cheddar cheese
Have sausage and cheese at room temperature. Mix all ingredients, form into

small balls. Bake at 350 degrees for 12-15 minutes or until lightly browned. Makes about 100 balls.

Susan M. Stone
Longwood

French Bread

2 1/2 cups warm water
1 Tablespoon salt
7 cups bread flour
1 egg white — beat in 1 Tablespoon cold water
2 Tablespoons Yeast
1 Tablespoon melted margarine
Cornmeal

Measure warm water in large warm bowl. Sprinkle in and stir to mix yeast. Add salt and margarine in Mixer bowl to flour. Add liquid to flour mix and blend with dough hook until blended but still sticky (about 5 minutes). Turn out in greased bowl. Turn to coat. Cover — no drafts. Let rise to double, about an hour. Divide in half on floured

board. Roll each portion into oblong roll. Seal edges and taper ends. Sprinkle cornmeal heavily onto greased baking sheet.

"Blow" off excess cornmeal. Cover, let rise one hour. With a razor make 4 diagonal slashes on top of loaf. Use very little pressure and handling. Into 375 degree oven bake about 25 minutes. Remove and brush egg white water mix over exposed crust with a pastry brush. Bake 5 minutes longer.

Turn out on cake racks. Good hot or cold. On oven rack below bread, put in several cups water into a pyrex baking dish (deep).

This "steam" makes a crustier crust. Loaf is done when thumped it sounds hollow.

Grapefruit Biscuits

2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cups vegetable shortening
1/2 cup grated orange rind
1/2 teaspoon orange flavoring (optional)
Grapefruit juice
3/4 cup grapefruit squeezed
Sugar cubes

Sift dry ingredients, cut in shortening with knives or a fork. Add 1 teaspoon orange rind

and flavoring if used to mixture. Add liquid mix to soft dough. Turn on slightly floured board and pat into shape. Cut biscuits with biscuit cutter or top of small glass. Place on top of biscuit a small cube of sugar which has been dipped in grapefruit juice. Piece of half a grapefruit will be enough. Bake in hot oven (325 degrees) for 15 minutes.

Charlotte Blades
Sanford

Dede's Spoon Bread

1 cup corn meal
2 cups milk
1 teaspoon baking powder
2 tablespoons melted Crisco
1 cup milk
3 well beaten egg yolks
3 stiff beaten egg whites
Cook corn meal and 2 cups milk until

thick. Remove from heat. Add salt, baking powder, melted Crisco, and 1 cup milk. Stir well. Add egg yolks. Fold in egg whites fold not stir. Grease a 2 quart casserole dish. Pour in mix. Bake at 325 degrees for 1 hour.

Miriam Jenkins
Sanford

Country Cracklin' Corn Bread

2 cups yellow corn meal
1 cup plain flour
1 teaspoon baking powder
1/4 teaspoon soda
1 cup cracklins
1 beaten egg
2 tablespoons butter

1 cup All Bran cereal
1 cup boiling water
Pour boiling water over cereal and set aside while mixing the following:

2 cups all bran
1 1/2 cups sugar
1/2 cup melted butter
2 beaten eggs
2 1/2 cups unsifted flour
2 1/2 teaspoon soda,

1 cup buttermilk
1/2 cup water
Mix all ingredients together well. Make into two pones. Bake in well greased iron skillet at 375 degrees for around 40 minutes.

Pattie T. Weeks
Sanford

Bran Muffins

1 teaspoon salt
2 cups buttermilk
Combine all ingredients, mixing well. Bake in greased muffin tins for 20 min. at 400 degrees. Place unused portion in covered container and refrigerate. May be kept up to 6 weeks.

Sandy Norman,
Sanford

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Hot Cross Buns

1 pkg. hot-roll mix
 1/2 cup seedless raisins
 3 tablespoon chopped citron
 2 tablespoon granulated sugar
 1/2 cup sifted confectioners' sugar
 1 tablespoon warm milk
 1/4 teaspoon vanilla extract

Combine hot-roll mix, raisins, citron, granulated sugar, and cinnamon. Then prepare dough as directed on roll-mix package. Cover; let rise in warm place

(about 85 degrees F.) until double in bulk — 30 to 60 min. Shape dough into 12 to 16 ball-like buns. Place close together in greased 9-inch baking dish or 9x9x2-inch cake pan. Let rise in warm place until light—30 to 60 min. With scissors, cut small cross in each bun. Bake at 400 degrees F. 15 to 20 min., or until done. Combine confectioners' sugar, milk, and vanilla; drip over hot buns. Serve warm or cold at breakfast or coffee or teatime. Makes 16 buns.

Skillet Corn Bread

2 tablespoon butter or margarine
 1 1/3rd cups yellow corn meal
 1/3rd cup sifted all-purpose flour
 1 teaspoon baking soda
 3 to 4 tablespoons granulated sugar
 1 1/4 teaspoon salt
 1 cup milk
 2 eggs, unbeaten
 1 cup buttermilk
 1 cup milk

Start heating oven to 400 degrees F. Then put butter in 9-inch skillet with metal

handle, or use 9x9x2-inch pan. Heat in oven. Meanwhile, into bowl, sift corn meal, flour, soda, sugar and salt. Stir in 1 cup milk and eggs. Stir in buttermilk; pour into skillet. Now follow carefully: Pour 1 cup milk over top of corn mixture; do not stir in. Bake 35 min. This is corn bread with a custard layer.

To serve: Serve corn bread hot from skillet, cut into wedges, with lump of butter on each serving. Eat with fork. Makes 6 servings.

Orange Rolls

1 pkg. hot-roll mix
 1/2 cup granulated sugar
 1 tablespoon grated orange rind
 2 tablespoon melted butter or margarine
 2 tablespoon orange juice
 1/4 cup granulated sugar
 1 tablespoon grated orange rind

Prepare dough as hot-roll-mix package directs. Cover. Let rise in warm place (about 85 degrees F.) until double in bulk — 30 to 60 min. Combine 1/2 cup sugar, 1

tablespoon orange rind, butter, orange juice. Spread evenly in bottoms of greased 2 1/2" muffin-pan cups. On lightly floured board, roll dough into 20x12 inch rectangle. Combine 1/4 cup sugar and 1 tablespoon grated orange rind. Sprinkle over dough. Roll up, jelly-roll fashion, starting at 20" edge. Cut into 1" slices. Place, cut sides down, in muffin-pan cups. Let rise in warm place until light—30 to 60 min. Bake at 375 degrees F. 20 to 25 min. Makes 1 1/2 dozen.

YOUR RECIPE FOR GOOD LIVING:

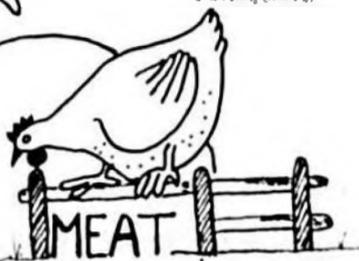
- Eat sensibly
- Exercise

Choose recipes to include a variety of foods from the "basic 4" every day.

2 Servings
 Dry beans and peas, soy extenders, and nuts combined with animal protein (meat, fish, poultry, eggs, milk, cheese) or grain protein can be substituted for a serving of meat.

4 Servings
 Whole-grain, fortified or enriched grain products are recommended.

GRAIN



MEAT

4 Servings
 Dark green, leafy, or orange vegetables and fruit are recommended 3 or 4 times weekly for vitamin A. Citrus fruit is recommended daily for vitamin C.

FRUIT & VEGETABLE



2 Servings/Adults
 4 Servings/Teenagers
 3 Servings/Children
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 Sanford

Meats

THE WINNER

Charlotte Blades, 43, of 8251 Via Hermosa, Sanford, was the winner in the meats category. A registered nurse, she has been employed by the Seminole County Health Department for 11 years. Her special interests include cake decorating, bowling, needlepoint and family activities. She and her husband, Guy, have three children.



THE WINNING RECIPE

Pork Chop Hill

4 pork chops
3 cups crushed potato chips
1 cup chopped apple
1/4 cup minced onions
1 egg, beaten
1 can beef broth
1 tablespoon (packed) brown sugar
2 tablespoons orange juice
1 tablespoon cornstarch

Brown chops on both sides in small amount of fat in skillet. Place in shallow baking dish. Combine potato chips, apple, onions, egg, and 1-3rd cup beef broth; blend well. Place mound of mixture on each chop. Combine remaining beef broth, brown sugar, orange juice, and cornstarch in saucepan; mix thoroughly. Bring to a boil, stirring constantly, until thickened. Pour over chops.

Bake in 350 degree oven for 1 hour or until tender. Yield: 4 servings.

Charlotte Blades
Sanford



HOW IT LOOKS

Heavenly Hamburger

2 lb. ground meat
2 garlic cloves
4 cans tomato sauce (8 oz.)
2 tablespoons sugar
2 teaspoons salt

Brown meat and simmer 20 min.

Add: 8 oz. noodles, cooked, 1 pint sour cream, 12 scallions or 1 onion, 1 large pkg. cream cheese, 1 cup Cheddar cheese on top. Bake at 350 degrees until done.

Mrs. Harold A. Swank,
Deltona

Every Day Meat Loaf

1 pound ground beef
1 can bouillon
1 cup crushed Bran Flakes
2/3 cup bread crumbs
1/4 teaspoon Worcestershire sauce
1 Beaten egg
2/3 cup mashed, cooked soy beans
1 medium onion chopped fine
1 cup cooked yellow rice
1/4 teaspoon salt
Pepper as desired

Mix all ingredients together well. Turn

into 1 1/2 quart casserole. Place 3 slices bacon on top. Bake at 375 degrees for 1 hour.

Gravy for meat loaf:

1 1/2 cup water
1 cup Bran flakes
1/2 cup corn flakes
Salt and pepper to taste
1 tablespoon milk

Boil all together until thick as desired.

Pattie T. Weeks,
Sanford

Corned Ham

1 shoulder ham or picnic ham. 3 to 5 pounds

In large pot — place ham and cover with water. Add:

4 bay leaves
1 teaspoon pepper corns
2 onions — in quarters
2 ribs celery

Cook over slow fire until tender (depends

on ham size 2 or 3 hours) Let ham sit and cure in the water. Remove the seasoning if desired. It is best to let ham cure overnight in water. Reheat or slice cold. Ham retains moisture and taste is equal to corned beef or better.

Helen Moye,
Sanford

Salisbury Steaks

1 1/2 pounds ground beef
2/3 cup cooked yellow rice
2/3 cup chopped green peppers
1/4 cup chopped onion
1 tablespoon chopped parsley
1 teaspoon salt
1/4 teaspoon garlic salt or 1 chopped fine garlic bud
1/4 teaspoon pepper

Combine all ingredients. Mix well. Make into serving size patties. Place in well-greased iron skillet. Fry. Turn as needed.

Add more grease if needed. Or grill over hot coals if preferred for 15 min.

Salisbury Sauce:

In saucepan, combine:
1/4 cup ketchup
2 tablespoons Chili sauce
1 teaspoon Worcestershire sauce
1 tablespoon flour
1 tablespoon beef flavored gravy

Stir in 2-3rd cup water. Simmer 15 min.

Pattie T. Weeks
Sanford

Phil's Cape Cod Pot Roast

4 or 5 lb. beef pot roast
In slow cooker or Dutch oven brown meat in 2 tablespoons oil.

In bowl combine:
1 cup apple juice or apple cider
1 8 ounce can tomato sauce
1 onion, chopped
1/4 teaspoon ground allspice

1/4 teaspoon pepper
3/4 cup water
1 1/2 teaspoon salt
2 tablespoons margarine
Pour over pot roast and simmer for 3 hours.

Bunny Moye
Sanford

Chunky Meat Sauce

1 pound stew meat
1 cup chopped celery
3/4 cup chopped onion
1/2 cup chopped green peppers
2 1/2 oz. jar sliced mushrooms
1/4 stick butter or margarine
4 beef bouillon cubes dissolved in 1 1/2 cup hot water

Cut meat in small bite-size pieces. Dredge with flour, brown in liquid oil (about 2/4

cup). Add the dissolved bouillon cube water and cook slowly until meat is tender. Add remainder of ingredients and slowly cook — stirring occasionally. Thicken any remaining liquid with flour to which parsley flakes and seasoning salt has been added. Serve over pasta, rice or potatoes. Serves 6

Felice Swanson,
Sanford

Nanny's Sweet & Sour Meat Loaf

1 small onion minced
1/4 cup crushed crackers
1 egg
1/2 pounds ground chuck
1 1/2 teaspoons salt
1/4 teaspoon pepper
Mix together with 1/2 cup of sauce

Sauce:

1 8 oz. can tomato sauce

1/4 cup brown sugar, packed
1/4 cup vinegar
1 teaspoon prepared mustard

Reserve remainder of sauce to be poured over molded meat loaf. Bake in 400 degree oven for 45 min., basting occasionally. Serves 6-8.

Susan M. Stone,
Longwood

Braciole Italiano

6 minute or cube steaks (about 1 1/2 pounds)

1 1/2 cups soft white bread crumbs
1 egg, beaten
1/4 cup diced salami
2 teaspoons onion
Salt

1 teaspoon mixed Italian herbs
16 oz. jar spaghetti sauce.
Small can mushrooms
Pound steaks until very thin. Combine remaining ingredients, except spaghetti sauce, and divide among steaks. Spread

over steaks and roll-up, jelly-roll fashion. Secure with toothpicks. Sprinkle one tablespoon flour on foil wrap before wrapping meat. Lay rolls close together and wrap. Then place in a pan at least 1 1/2 inches deep and large enough to prevent accidental spills of cooking grease. Roast in preheated oven, 400 degrees, for 30 minutes. Remove from oven and allow to stand in wrap for 20 minutes. Serve with heated spaghetti sauce. Serves 6.

Charlotte Blades,
Sanford

Beef Rolls

2 lbs. steak, at least 1/2 inch thick (chuck steak will do)

1 large onion, chopped
2 tomatoes, chopped
1 chayote, diced
1 egg, lightly beaten
1 clove garlic, crushed
1 slice of bacon for each roll
1/4 cup bread crumbs
1/4 cup tomato sauce
1 tablespoon Worcestershire sauce
1/4 cup lime juice
1 tablespoon sugar
2 tablespoons olive oil
Salt
Pepper

Cut meat into strips about 3 1/2 inches wide. Pound these to tenderize and also to thin and widen them. Season with salt, pepper, and garlic while tenderizing. Mix the onion, chayote, and tomatoes in a bowl, adding the bread crumbs, egg, and tomato sauce.

Spread this mixture over each piece of meat, which is then rolled and wrapped with a slice of bacon that is held in place with a toothpick. Place these rolls in heated oil in a skillet and brown quickly. Reduce heat to medium, adding lime juice, sugar, and Worcestershire sauce. Simmer until meat is tender, adding more water during the cooking if necessary. Serves 3-4.

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Vegetables And Beef

1 3-lb. chuck roast
 1 green pepper, cut in strips lengthwise
 3 medium onions, quartered
 4-5 carrots, cut in half, then into lengthwise strips
 1 tablespoon vinegar
 1 bay leaf
 1 clove garlic, crushed
 1½ teaspoons salt
 ½ teaspoon pepper
 ¾ cup water
 Cut half a dozen or more incisions in the roast and fill with a mixture of green peppers, onions, and carrots. Place this stuffed

beef in a deep bowl and pour over it a mixture of the crushed garlic, crumbled bay leaf, 1 tablespoon of vinegar, and ½ cup of water. Cover and place in refrigerator, allowing to marinate overnight. When ready to cook, put meat in deep skillet with a lid. Add about 2 cups of water and cook on medium-low heat for about 3 hours. Salt and pepper to taste. The liquid can be made into a thick gravy by mixing 1 tablespoon of flour to each cup of the liquid. Heat to near boiling, stirring constantly. Either pour over the meat or serve separately in gravy bowl. Serves 3-4.

Pork And Pineapple

2 lbs. lean pork, diced
 1 green pepper, sliced
 1 large onion, sliced
 1 pineapple, diced
 ¼ cup pineapple juice
 ¼ cup water
 2 tablespoons brown sugar
 2 tablespoons vinegar
 1 teaspoon salt
 1 tablespoon flour

1 tablespoon olive oil
 Mix flour, vinegar, sugar, water, salt, and ¼ cup pineapple juice. Cook on medium heat, stirring until mixture thickens. Brown pork in olive oil. Pour sauce over the meat and continue cooking on medium-low heat for about half an hour. Add the diced pineapple, onion, and green pepper, cooking for additional 5-8 minutes. Serves 3-4.

Pork Casserole

4-6 pork chops
 3 tomatoes, cut in thick slices
 2 green peppers, cut in thick slices
 2 onions, cut in thick slices
 ½ cup rice, uncooked
 2 teaspoons salt
 ¼ teaspoon pepper
 ¼ teaspoon thyme
 1 cup water
 Tabasco
 Cooking oil
 Brown pork chops quickly in skillet.

Remove and place in casserole dish. On top of each pork chop, place a thick slice of onion and a thick slice of green pepper. Fill the pepper ring with rice and top with slice of tomato. Season each pork chop with salt, pepper, a bit of thyme, and 1-2 drops of Tabasco. Place remaining onion, tomato and peppers around edges. Pour water into casserole and put in oven at 375 degrees for 1 hour. Check to be sure chops are done before serving, cooking additional time if necessary. Serves 3-4.

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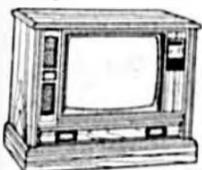
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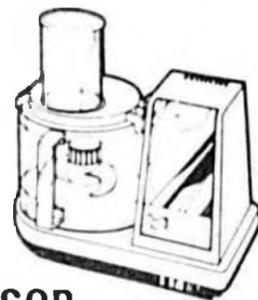
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Desserts

THE WINNER

Linda Holt of 113 W. Ridge Drive, Sanford, was the winner in the dessert category. A teacher's aide at Goldsboro Elementary School, Sanford, she is a student at Seminole Community College majoring in English. Her hobby is writing and cake decorating. She and her husband, Jack, have three children.



THE WINNING RECIPE

Pound Cake

2 cups sifted sugar
6 eggs
 $\frac{3}{4}$ teaspoon vanilla
1 cup shortening
2 cups sifted flour
 $\frac{3}{4}$ teaspoon almond extract

Cream shortening and sugar together well. Add flavorings. Add $\frac{1}{2}$ cup flour, mix well at medium speed, then add 2 eggs, mix well. Continue mixing until all eggs and flour are used, beginning with flour and ending with flour. Bake in well-greased tube pan. Bake 1 hour 10 min. at 325 degrees. Don't open oven door during baking.

Greasing the pan well and not opening the oven door during baking results in a delicious, crunchy crust that needs no frosting.

Linda Holt
Sanford

Sugar Cake

1 stick butter or margarine
3 eggs
 $\frac{1}{2}$ cup sugar
3 cups flour
1 cake yeast or 1 pkg. dried yeast (dissolved in a small amount of warm milk)
 $\frac{3}{4}$ cup milk

$\frac{1}{2}$ pound raisins (optional)
Mix all ingredients and let rise for two hours. Spread on sheet pan. Sprinkle with 2-3 teaspoons flour, 1 stick melted butter and $\frac{1}{2}$ lb. sugar. Bake 20 min. in hot 400 degree oven. It is advised to allow to rise for $\frac{1}{2}$ hour on sheet before topping is added. Serves 12 after cutting into 30 wedges. Great for Brunch.

Susan M. Stone,
Longwood

Hawaiian Delight

6 bananas
 $\frac{3}{4}$ cup freshly squeezed orange juice
 $\frac{3}{4}$ cup dark brown sugar
 $\frac{1}{2}$ cup grated coconut
 $\frac{1}{2}$ cup dry bread crumbs or cake crumbs
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{4}$ teaspoon cinnamon

Place split bananas in buttered baking dish. Mix orange juice and sugar and pour over the bananas. Mix together crumbs, coconut and spices. Sprinkle over bananas. Bake 20 minutes at 325 degrees.

Helen Moye,
Sanford

Apple Bars

1 box of yellow cake mix
 $\frac{1}{2}$ cup softened butter
 $\frac{1}{2}$ cup coconut
Mix and pat into ungreased pan 13x9x2 build up edges. Bake 10 min. Drain 1 can (20 oz.) apples for pies. Mix $\frac{1}{2}$ cup sugar and 1

teaspoon cinnamon with apples. Add to warm crust. Mix 1 cup sour cream and one egg then drizzle over apples. Bake at 350 degrees for 25 minutes.

Phyllis Grindle,
Altamonte Springs

Butter Dips

1-3rd cup butter
 $2\frac{1}{4}$ cups sifted flour
1 tablespoon sugar
 $3\frac{1}{2}$ teaspoon baking powder
 $1\frac{1}{2}$ teaspoon salt
1 cup milk

Heat oven to 450 degrees. Melt butter in oven in oblong pan, 13x9 $\frac{1}{2}$ x2. Remove from oven when butter is melted. Sift dry ingredients into bowl. Add milk. Stir slowly with fork until dough just clings together

(about 30 strokes). Turn out on well-floured board. Knead lightly about 10 times. Roll out to $\frac{1}{2}$ " thick into rectangle 12"x18". Cut into 16 strips and cut in half. Dip each strip (on both sides) in melted butter. Place close together in two rows. Bake 15 to 20 minutes until golden brown. Serve hot. Makes 32 rolls.

Laurene Wontenay,
Sanford

Chocolate Delight

First Layer:
1 stick melted butter
 $1\frac{1}{4}$ cups flour
 $\frac{3}{4}$ cups chopped nuts
Mix and spread over pan (9x13) Bake at 375 for 15 min. Cool.
Second Layer:
1 8 oz. pkg. cream cheese softened
1 cup powdered sugar
 $1\frac{1}{2}$ cups non-dairy whipped topping

Mix cream cheese with sugar and topping and beat well. Spread over first layer.

Third Layer:
2 small pkgs. chocolate instant pudding
3 cups cold milk
Mix until thick. Spread over second layer. Top with remaining topping and chill at least 3 hours before serving.

Sandy Norman,
Sanford

Jam Cake-Traditional Christmas Present

Grease and flour 3 nine inch cake pans. Beat 1 cup butter and 2 cups sugar.

Mix:
3 cups flour
 $\frac{1}{2}$ teaspoon salt
1 teaspoon soda
1 teaspoon each, nutmeg, ginger, cinnamon, powdered cloves, allspice
4 eggs
 $\frac{1}{2}$ cup buttermilk
1 cup chopped pecans
 $\frac{1}{2}$ cup chopped walnuts
1 cup blackberry jam
 $\frac{1}{2}$ cup apple juice

Add eggs one at a time to butter and sugar. Then beat on high speed until fluffy.

Add soda to buttermilk, stir well and then fold in flour alternating with the buttermilk. Mix. Add juice. Mix in jam and nuts. Pour into prepared pans. Bake in preheated oven at 325 degrees for 30 minutes. Check with tester and bake a little longer as necessary.

Cool in pans 5 minutes. Run knife around all edges. Invert onto a cake rack but leave pan on the cake and this helps it to retain moisture.

Place $\frac{1}{2}$ cup blackberry jam in saucepan, heat until liquid. Brush generously between cake layers and then over stacked tiers. Dust with confectioner's sugar.

Miriam Jenkins,
Sanford

Crunchy Blueberry Swirl Pie

$\frac{1}{2}$ cup butter or margarine
 $\frac{3}{4}$ cup all-purpose or self-rising flour
 $\frac{1}{2}$ cup rolled oats
 $\frac{1}{2}$ cup chopped nuts
2 tablespoons sugar

Filling:
1 package (4 serving size) lemon gelatin
 $\frac{1}{2}$ cup boiling water
21 oz. can (2 $\frac{1}{4}$ cups) prepared blueberry pie filling
 $\frac{1}{2}$ cup dairy sour cream.

Preheat oven to 400 degrees. In saucepan, melt butter. Stir in next 4 ingredients. Mix

well and pat in 9-inch pie pan. Bake 12 to 15 minutes or until golden brown. Cool.

Dissolve gelatin in boiling water. Stir in blueberry filling. Chill until thickened. Pour into pie crust. Spoon sour cream by tablespoonfuls into filling. Cut through sour cream and lightly fold filling over it, making swirls. Chill. If desired top with whipped cream. Makes 9 inch pie. Serves 6 to 8 persons.

Charlotte Blades,
Sanford

Pecan Tarts

Shells:
1 3 oz. pkg. cream cheese (room temp.)
1 teaspoon sugar
 $\frac{1}{2}$ cup butter (room temp.)
1 cup sifted flour
Mix flour and sugar, add cream cheese and butter, mixing well. Refrigerate 1 hour. Remove; pinch into balls (1 inch). Drop into small muffin tins and shape.

Filling:

1-3rd cup butter, softened
 $\frac{3}{4}$ cup sugar
1 tablespoon vanilla
2 eggs
1-3rd cup light corn syrup
2 oz. semi-sweet chocolate, melted
2-3rd cup sifted flour
 $\frac{1}{2}$ tablespoon salt
1 cup canned Cherry Pie Filling

Whipped cream (or non-dairy whipped topping)

Grease a 9 in. metal pie tin. In large bowl

1 tablespoon soft butter
1 teaspoon vanilla
2-3rd cup chopped pecans
 $\frac{3}{4}$ cup brown sugar
1 egg
Dash salt
Mix well, pour into shells. Bake at 325 degrees for 25 min.

Sandy Norman,
Sanford

Cherry Brownie Pie

blend butter, sugar and vanilla. Add eggs and corn syrup. Beat until smooth. Blend in melted chocolate. Combine flour and salt. Add to chocolate mixture. Mix well. Spoon pie filling into pie tin. Leave about an inch border. Pour batter over pie filling. Spread to edges of pan. Bake at 350 degrees, 30-35 min. (cake tester comes out clean) Cool completely. Garnish with whipped cream before serving. Serves 6.

This pie freezes very well.

Kerri Levine,
Longwood

Coconut Pound Cake

Cream 1 cup Wesson oil with 1 teaspoon butter flavoring and 2 cups sugar. Add 6 eggs one at a time. Add 1 cup pecan pieces and 1 teaspoon vanilla. Crush 1 box of vanilla wafers and add to mixture. Add 2 7 oz. packages of flaked coconut which was

soaked in $\frac{1}{2}$ cup of milk. Bake at 350 degrees for 1 hour and 10 minutes in a greased cake pan which has been lined in foil.

Phyllis Grindle
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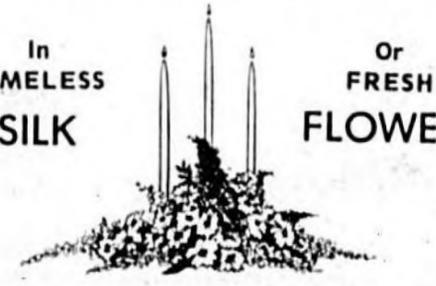
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2 eggs
 3/4 cup flour
 2 tablespoons sugar
 1 cup milk
 1 tablespoon rum or Amaretto
 1 tablespoon melted butter

Blend on low in blender. Must sit a full hour so bubbles will disappear. Bubbles make crepes have too many holes.

Topping:

Clean strawberries and cut in half — about 2-3 cups. Cover with 1 cup sugar. Stir well. Remove half and mash with 1/2 cup water. Return to bowl — stir. Let stand about an hour. Drain and save liquid. Put juice in saucepan. Add enough water if necessary for 2 cups liquid.

Mix 1/2 cup cornstarch with 1/2 cup water, blend. Bring juice to boil, add cornstarch and stir constantly until thick. Remove from

heat. When cool add fruit and stir well. Can add few drops red food coloring.

Filling:

1 8 ounce bar cream cheese
 1 large bowl non-dairy whipped topping
 1/2 teaspoon almond flavoring
 1 teaspoon coconut flavoring
 Whip together with electric mixer.

Cook crepes according to your crepe pan instructions. Fill each with several spoons filling and fold up into oblong roll. Spoon berry topping over roll. Sprinkle tiny bit of confectioner sugar.

A quick topping: sub-warm a can of pie filling and use as is — cherry, apple, etc. Use most berries in topping you can make and refrigerate all three components ahead of time. Topping may have to be warmed if the cold has made it too thick.

Miriam Jenkins,
 Sanford

Cheese Cookies

1 cup Rice Krispies
 1 stick butter
 1 cup flour
 1 cup sharp-grated cheddar cheese
 Pinch of salt

1/2 teaspoon red pepper sauce
 Let cheese and butter come to room

temperature. Blend well. Then mix all other ingredients. Add to cheese mixture. Pinch off marble size pieces place on lightly greased baking sheet. Bake at 350 degrees, 10-15 min. Keep in covered container.

Pattie T. Weeks,
 Sanford

Minature Cheese Cake

2 8 oz. packages of cream cheese
 1/2 cup sugar
 2 eggs
 1/4-1/2 teaspoon vanilla
 1/4 teaspoon lemon juice
 18 vanilla wafers

Beat cheese, sugar, eggs, vanilla and lemon juice for 5 min. at med. speed. Put one wafer in cupcake paper (in cupcake

pan). Fill with cheese mixture on top of wafer about 1/2 inch from paper top. Bake at 375 degrees for 12-15 min. Cool and top with cherry pie filling. Makes approx. 24-36.

(Freezes well before cherries added. Just change papers before serving.)

Susan M. Stone,
 Longwood

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